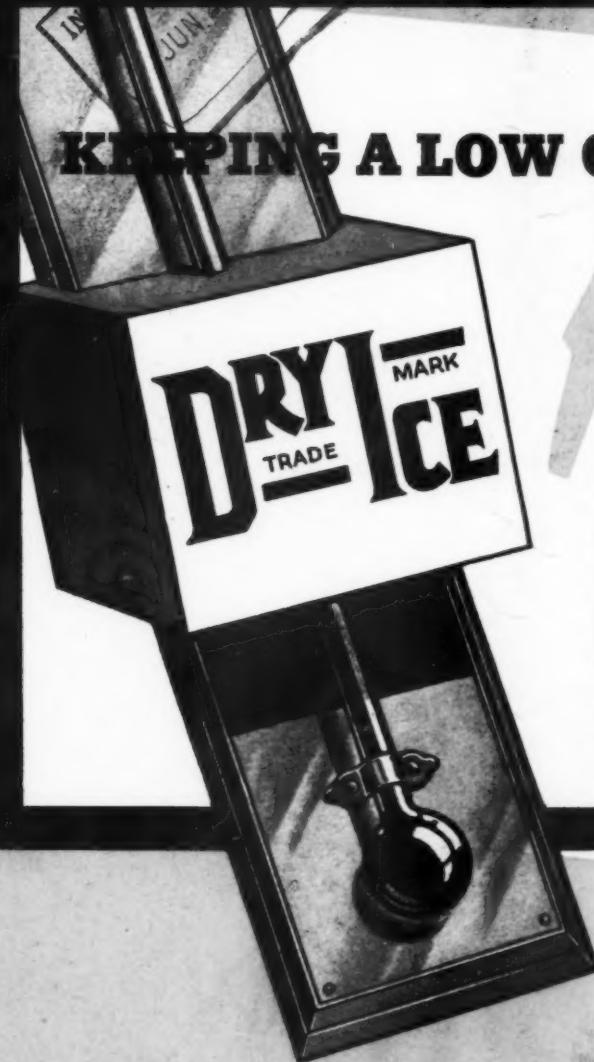


THE NATIONAL PROVISIONER

JUNE 22 · 1946

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heat

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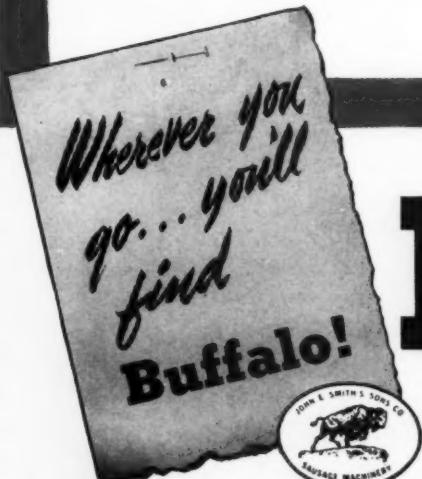
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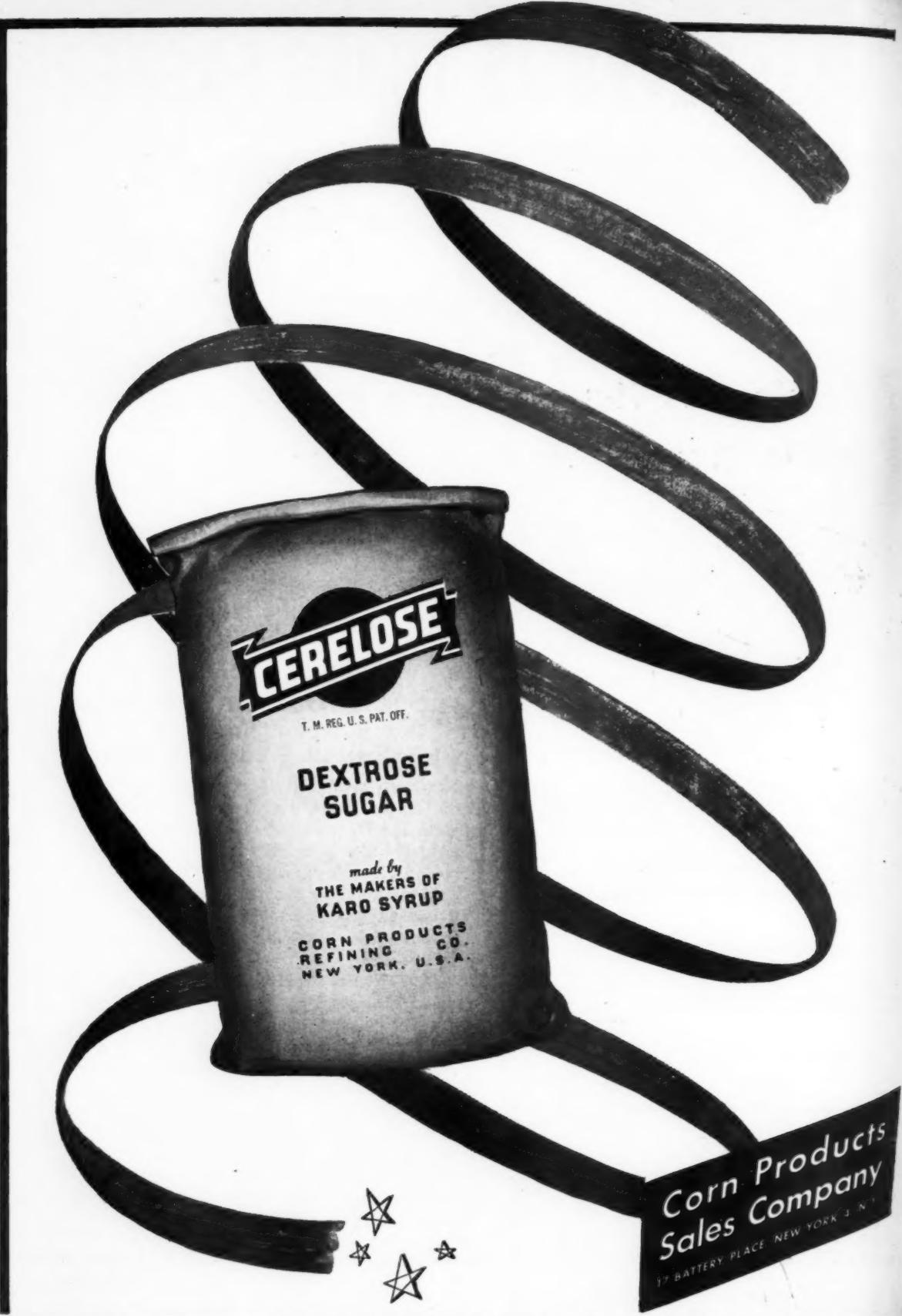
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*U. S. Patent Numbers 2054623, 2054624, 2054625, 2054626



THE NATIONAL PROVISIONER, Vol. 114, No. 25. Published weekly at 407 So. Dearborn St., Chicago 5, Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

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The National Provisioner—June 22, 1946



THE NATIONAL PROVISIONER

Volume 114

JUNE 22, 1946

Number 25

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Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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DAILY MARKET SERVICE

E. T. NOLAN, Editor

(Mail and Wire)
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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, Chairman of the Board • LESTER I. NORTON,
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3 REASONS WHY

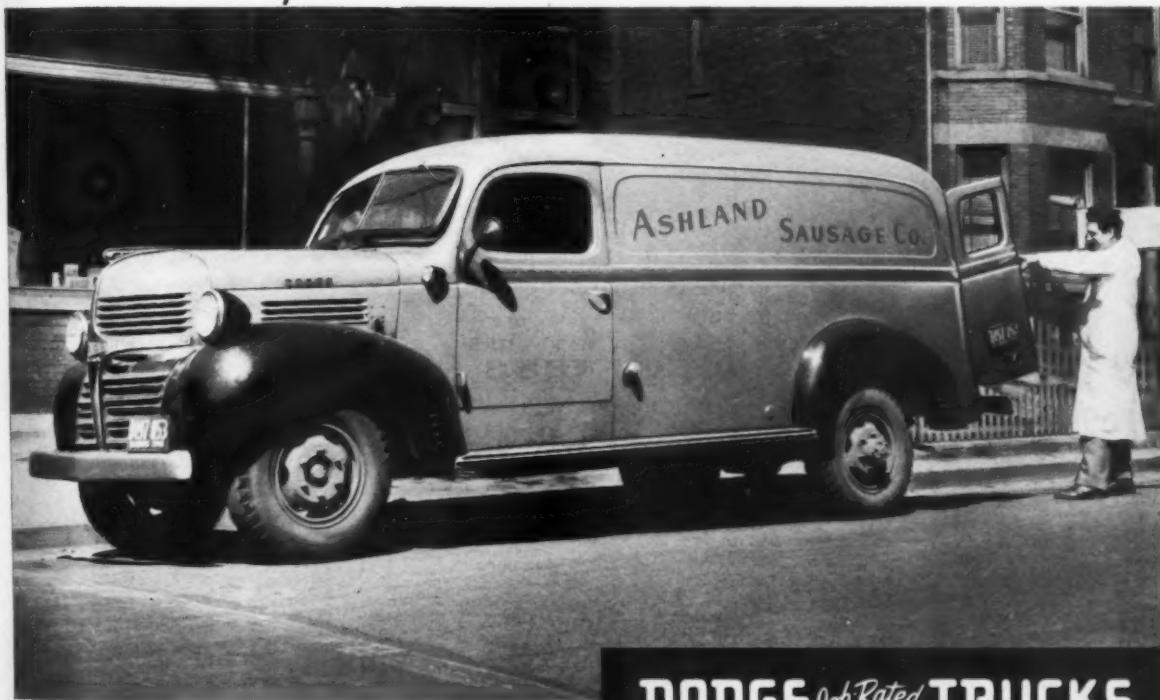
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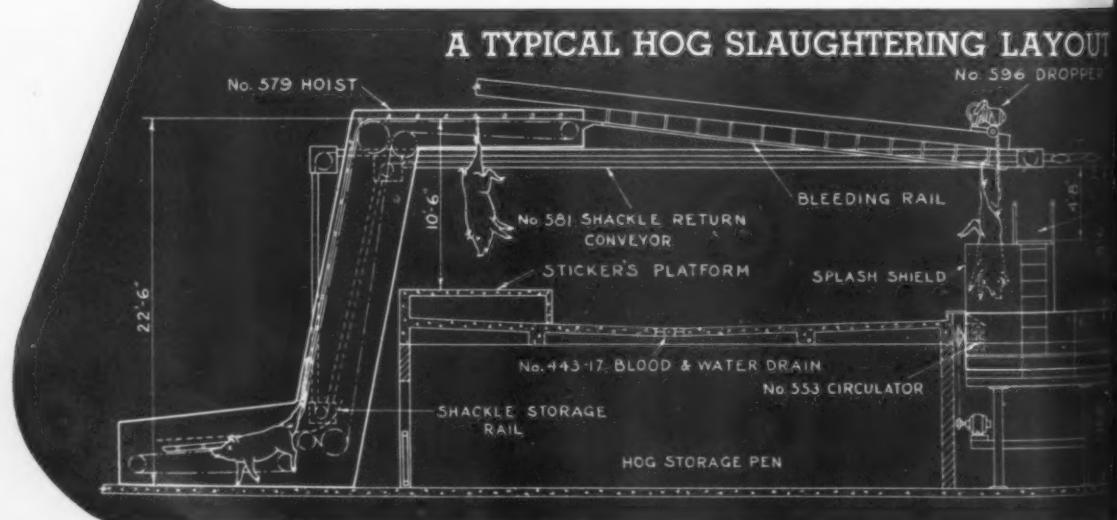
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HOG SCRAPER CLEANER



**ANCO No. 660
HOG SCRAPER AND POLISHER**

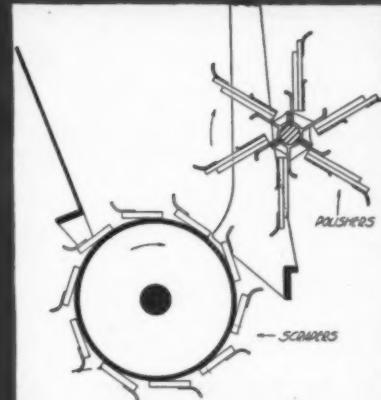


ANCO HOG SCRAPER AND POLISHER HANDS DOWN HOGS BETTER

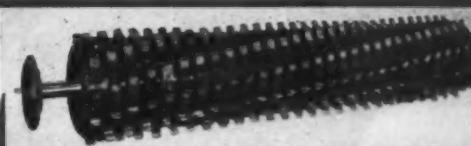
The unique arrangement of specially designed scraping and polishing elements form the "heart" of this time-tested ANCO Hog Scraper and Polisher. The scraping blade units are mounted in spiral formation on two rotating drums. This formation of the scrapers tends to carry the hogs, regardless of size, through the machine, and at the same time scrapes hair from every part of the carcasses. The drum in the second section rotates in the opposite direction to that in the first section. The polishing elements are arranged on shafts a little to the side and above the drums and rotate in the opposite direction to that of the drums.

The small amount of maintenance, expense and horsepower required is due to the improved and simple design. This Scraper is made in several lengths to handle various capacity requirements. Each size machine will clean all sizes of hogs perfectly by removing the hair and roots without damage to the carcass of the smallest pig or largest stag. A larger percentage of first-class meat cuts is made in plants where this ANCO Scraper is used. Write for further information.

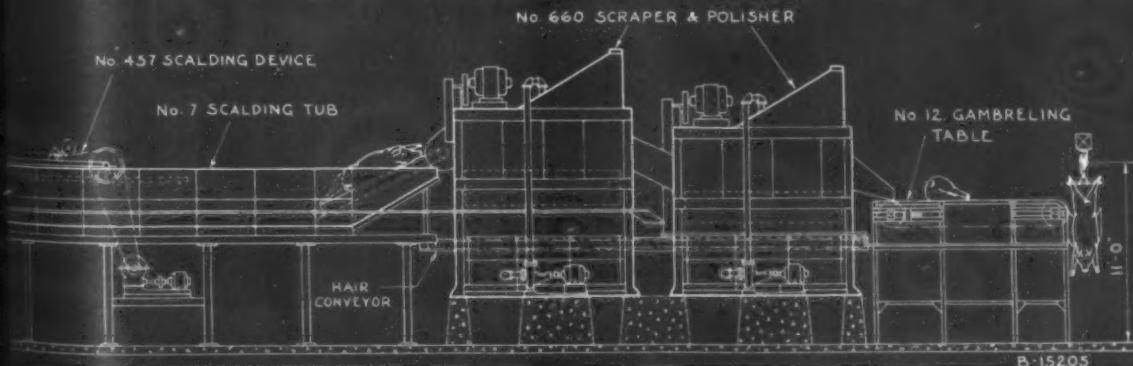
THE ALLBRIGHT-NELL CO.
5323 So. Western Blvd.
Chicago 9, Illinois



Patented and Patents Pending



The upper illustration shows the position of the scraping and polishing elements. The scraping units are placed in spiral formation on the drum as shown in the lower illustration. This formation tends to carry the hogs, regardless of size, through the machine and scrape and polish them at the same time.





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ARMOUR NATURAL CASINGS

Careful inspection of Armour Natural Casings insures uniform size, shape and texture to give your sausage sales appeal in any display! The *natural* porosity allows maximum smoke penetration.



- ★ *Plump!*
- ★ *Tender!*
- ★ *Juicy!*
- ★ *Uniform!*

ARMOUR and Company

Conference Group Works Cautiously on Price Controls

UNCERTAINTY over the future of price control continued this week as the Senate-House conference committee continued to work on the measures extending the Emergency Price Control Act. Scarcity of information on the trend of the committee's work indicated that the legislators were finding their job rather difficult.

Some reports from Washington this week were considerably less optimistic about the possibility of the committee and Congress approving the death sentence for meat and livestock price control. There were some suggestions that horse trading may be in progress, with decontrol on beef and lamb and maintenance of control on pork prices as a possible compromise proposal.

It is understood that a sub-committee has been named to work out a profits section in the bill which would embody provisions already approved by both houses.

Livestock markets dried up further as a result of uncertainty over the measure and supplies of meat available for consumers next week may be at the lowest level in decades.

At a press conference this week, Stabilization Director Bowles asserted price control bills passed by the Senate and House were inflationary "booby traps" and said he could never agree to any compromise which can only bring us one step nearer inflation."

Bowles added that if the bill finally approved by Congress "is clearly inadequate to deal with the inflationary forces we are facing, the only remaining hope is a firm and unequivocal veto by the President."

A veto, Bowles continued, could be followed by congressional action continuing the OPA with its present powers for another year. Present price controls expire June 30.

Congressional leaders, however, have warned the President he should accept whatever price control legislation Congress chooses to send him. Members of both houses have predicted a veto would mean the end of all price controls the end of this month.

The American Stock Yards Association in its annual meeting in Chicago this week passed a resolution urging congress to remove immediately all federal subsidies and price controls on live stock and meat. The resolution said price control and subsidies have proved "unworkable and impractical".

Spring Pig Crop at 52,324,000 Head Slightly Above Last Year

ALTHOUGH the number of pigs saved in the 1946 spring season was a little larger than in 1945, production of both hogs and pork is on a downward scale, the Bureau of Agricultural Economics reported late this week. The annual spring pig crop report revealed that while the number of sows that farrowed this spring was slightly below last year, a record number of pigs was saved per litter which accounted for an increase of about 1½ per cent in the crop number over that of a year ago.

The spring pig crop this year totaled 52,324,000 head, about 750,000 more than were saved in the spring of 1945.

Breeding intention reports indicate a decrease of 16 per cent from a year ago in the number of sows to farrow this fall. The combined spring and fall pig crop of 1946 is expected to be about 81,500,000, 6 per cent below 1945, and the smallest since 1940. The number of

ELIGIBILITY CONDITIONS FOR "BAILOUT" CHANGED

Amendment of the provisions placing limitations on the proportionate slaughter of sheep and lambs and calves as a condition determining eligibility of slaughterers for the so-called "bail-out" subsidy under Procedural Regulation 16 was announced this week by the Office of Price Administration.

Amendment 2 to Procedural Regulation No. 16, effective June 20, reads as follows:

"Section 1300.714 (d) is amended to read as follows:

"(d) Payment of the subsidy to any slaughterer shall be predicated on a showing by the applicant either

"(1) that his slaughter of sheep and lambs or calves during any fiscal year, commencing with 1946, is not more than 10 per cent greater than his slaughter of sheep and lambs or calves in the first fiscal year which started on or after May 1, 1944, or

"(2) that his slaughter of sheep and lambs or calves in any monthly accounting period commencing with the accounting period which included the greater part of May, 1946, and until the close of the period for which relief is sought, is not more than 15 per cent of the total live weight of all livestock slaughtered by such applicant during such monthly accounting period."

hogs over 6 months old on farms June 1 was 10 per cent smaller than a year earlier, and the smallest for the date since 1938.

Spring Pig Crop: The number of pigs saved in the spring season of 1946 (December 1, 1945 to June 1, 1946) is estimated at 52,324,000 head. This number is about 750,000 head, or 1½ per cent larger than the 1945 spring pig crop, and 2,484,000 head, or 5 per cent larger than the 1935-44 average. It is about 6 per cent smaller than the 1944 spring crop and 29 per cent below the record crop of 1943.

The number of sows that farrowed in the 1946 spring season was 8,087,000, a decrease of 1 per cent from 1945. This number is about 455,000, or about 5 per cent smaller than indicated by farmers' reports on breeding intentions shown by the December 1945 pig crop report. Actual farrowings were below the December indicated farrowings in all regions, with the largest deviations in the west north central and south central states.

More than offsetting the decrease in the number of sows farrowing was the record average number of pigs saved per litter. This number of 6.47, compared with 6.30 in 1945 and a 10-year average of 6.15. The nearest approach to this number in any spring season was 6.36 in 1938 and 1941.

The monthly distribution of spring farrowings shows a decrease in the percentage of May farrowings from the near record May percentage of last year. Most of this May decrease was offset by the increase in the March percentage, with some increase shown for April and little change for the other months.

Fall Intentions: Farmers reports on breeding intentions show a sharp drop from last year in the number of sows being kept for fall farrow. The indicated number of sows is 4,633,000 head, a decrease of 870,000 sows, or 16 per cent, from a year earlier. This number is 39 per cent below the 1943 record number, and is the smallest number since 1938. Compared with last year the numbers are down in all regions but one.

These indicated changes from last year as based upon breeding intentions as reported about June 1 and the relationship between intentions and subsequent farrowing in other years when the hog-corn ratio was somewhat below

(Continued on page 48.)

Livestock-Meal Year and Plan

and conservation of meat were held in 46 cities, with an average of more than 300 persons at each meeting.

Marked interest was shown in all phases of this program, highlighted by demonstrations showing that low temperature cookery provides from 10 to 20 per cent more meat than when a high temperature is used. And in addition, the meat cooked at low heat proved to be more tender, juicier and more appetizing.

A rising tide of interest in the Board's visual education activities was reported at the meeting. The slidesfilm on cooking meat has reached an aggregate audience of more than 1,600,000 persons in 2,883 cities and towns. More than 1,500,000 persons have viewed the two sound motion pictures, "Meat and Romance" and "The Way To A Man's Heart," in the past twelve months. These pictures feature the nutritive value of meat and proper cookery methods.

Of especial interest was the report showing that the film, "Meat and Romance," now in its sixth year but still popular, has been shown to date before nearly 10,000,000 persons.

Within the year, the Board's nutritional yardstick has been revised to include the latest findings in the nutritional field.

The past year has witnessed an increasing interest in the Board's elementary school nutrition teaching program which is designed to present the story of nutrition and the part that meat plays in the adequate diet to children in grade schools. This nutrition project is now being used in 1,465 cities and towns across the country.

Reports presented by research workers revealed the intensity and scope of meat studies supported by the Board at nine colleges and universities.

At three of these institutions—University of Wisconsin, University of Chicago and the New York University School of Medicine, research is in progress to determine all possible facts concerning the amino acids of meat. Studies in this field involve a determination of the amino acid content of meats, the value of amino acids in building resistance to infectious disease, and the amino acid deficiencies in man and animals.

Research to secure further information concerning the proportion of the B vitamins retained in cooked meat are being carried on at the University of Chicago and the Texas A. and M. College. Studies which will provide valuable data concerning the value of meat in the child's diet are under way at the University of Nebraska and Pennsylvania State College.



In the year to come the National Livestock and Meat Board will continue to emphasize research and education in the interest of the meat and livestock industry and will be able to renew merchandising and other activities which were curtailed because of the war, according to R. C. Pollock, general manager of the organization.

At the Meat Board's annual meeting in Chicago this week, officials reported progress along many fronts and involving a wide variety of activities in the meat education, research and promotion program of the Board during 1945-46.

John W. Rath, Waterloo, Iowa, chairman of the Board, presided at the sessions.

President Wesley Hardenbergh of the American Meat Institute spoke at the Board luncheon on Thursday. He warned that the livestock and meat industry faces a delicate public relations problem and said that because of increased costs arising out of the war there will probably be an increased spread between farm prices and those paid by consumers.

Reports presented by staff members

showed that a continuation of countless meat problems born of the war was responsible for an exceptionally heavy call for literature and information on all phases of the subject of meat coming from every part of the country.

Evidence of the intensity of a field program carried on by regional home economists of the Board in the field of meat and nutrition, was given in reports showing that educational activities were conducted in 307 cities of the 48 states.

Of especial interest among the various projects conducted during the year was an educational program designed to assist restaurants, hotels, and other public eating establishments with their problems in utilizing available meat supplies to the best possible advantage. Conducted in cooperation with 25 national food service interests and with chambers of commerce, these programs covering the cutting, cooking, carving

ONE OF BOARD'S PROJECTS

In photo above is display of meat dishes shown to hotel and restaurant personnel participating in the quantity meat service program in 1945-46.

Meat Board Has Busy Plan for 1946-1947

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At Iowa State College, research is being carried on to secure all possible facts concerning proper methods for defrosting and cooking frozen meats. Studies to secure further facts concerning the nutritive value of lard are in progress at the University of Minnesota and at the University of Texas School of Medicine, studies to determine the value of lard in the diet in the treatment of eczema are being continued.

In commenting on the report of the Board's department of research, Thomas E. Wilson said:

"It is easy to measure the benefits of the research department from the viewpoint of the industry. We would have been lost had we not had the benefit of these studies to use to counteract the charges against meat that were made by people who did not know anything about the composition of meat or the advantages of meat. At first we were unable to attack those charges and when we started our research it was with some fear that some of the charges might be true. Fortunately, for the industry and the public, all derogatory statements about meat have been disproved."

Progress reports on meat research which has been supported through grants-in-aid from the Board included the following:

Dr. C. A. Elvehjem brought the Board up to date on the study of amino acids at the University of Wisconsin. Seven of the "essential" amino acids have been liberated from protein. It is now possible to tabulate the content of six "essential" amino acids in most meat products.

He also reported on the study on the place of meat in the diet for reproduction, a project started largely to investigate reports that on the introduction of rather large quantities of pork into the diet, rats reproduced but failed to survive the lactation period. The project is being continued, but so far it appears that the addition of vitamins to the diet of 24 per cent meat protein content improves reproduction, and by adding liver, it can be improved still more.

Dr. Paul R. Cannon, University of Chicago, summarized experiments on the effect of amino acids on weight and appetite. A mixture of 16 amino acids was used on pairs of protein-deficient rats. One was given the mixture and the other received the mixture minus one of the essential amino acids. The first rats of the pairs made straight weight and appetite recovery; the others continued to lose weight. Tests were given omitting various of the es-



J. W. RATH



R. C. POLLOCK



HARDENBERGH



C. A. ELVEHJEM

sential amino acids and only Arginine was found to make no difference. The fact that appetite is lessened when only a few milligrams of any of nine amino acids are omitted from the diet may have some important application to human diet, Dr. Cannon pointed out.

Dr. Boller reported Dr. L. Emmett Holt, jr.'s work on amino acid deficiency symptoms, being carried on at New York University College of Medicine. Dr. Holt is seeking answers to three questions: 1) What are symptoms of amino acid deficiency? 2) How can they be recognized at an early age? 3) What are human requirements for amino acid requirements?

Dr. Anna E. Boller of the Board reported on vitamin retention in cooked meat studies which are being conducted at the University of Minnesota and the University of Texas medical school. A study on beef stews has been completed and work is being done on lamb stews. It has been found that vitamin retention is higher in broiling and frying steaks than in braising because of shorter cooking time.

Regarding Dr. George O. Burr's studies on lard at the University of Minnesota, Dr. Boller reported that lard has been found to outrank other fats in several ways:

1) Lard as the fat in the diet produces superior growth; 2) Lard is equal to or better than other shortenings when used in the diet during pregnancy and lactation; 3) Lard linoleic acid is more effective in curing fat deficiency skin conditions than that of the hydrogenated shortenings; 4) Lard is superior to hydrogenated shortenings in curing skin conditions resulting from lack of fat in the diet; 5) Lard, because of its unsaturated fatty acid content, protects against kidney damage which occurs when diets are too low in fat; 6) Lard is better than liquid fats in diets low in vitamin A.

The studies of Dr. Arild E. Hansen at the University of Texas School of Medicine show how lard improves eczema conditions. His lard treatments are never given a patient until all other known treatments for eczema have failed, so the good results are certain to be attributable to the lard.

Merchandising Department

M. O. Cullen, director, and Frank J. Boles, Vern Olmstead and Don P. Tyler, members of the department, reported activities of the past year. The program for the armed forces was completed, with a total of 158 programs

(Continued on page 35.)



JUDGING MEAT POSTERS

HOW SMALL KILLER USES TRAVELING HOISTS

THE importance of efficient material movement—vertical or horizontal—in attaining good operating results is borne out by experience of the Xenia Abattoir, Xenia, O.

There, in a plant of simple construction and equipment, a three-man killing floor crew handles cattle, calves and hogs with efficiency and dispatch. Quality of products and by-products is maintained despite the speed of operations.

The key to killing floor performance in this case is the rather unique manner in which two I-beam trolley type Robbins and Myers electric hoists are employed. These are not conventional beef hoists, but are traveling units with $\frac{1}{2}$ -ton capacity rating, a 32-ft. per minute speed and a 20-ft. lift. Their over-load capacity, of course, is greatly in excess of the rating mentioned. The hoists are used in killing cattle, calves and hogs.

Travels on I-Beam

The I-beam on which the hoists travel runs the length of the killing room, about 15 ft. above the floor, beginning at a point above the ground level hog shackling pen and continuing over the cattle knocking pen, dressing bed and past the point where the beef carcasses are placed on the regular split rail for neck skinning and final splitting.

The hoist designated "A" on the floor plan travels while the one marked "B" is usually employed in one location.

The Xenia plant killing floor is on two levels; cattle and calves are killed and dressed on the ground floor while

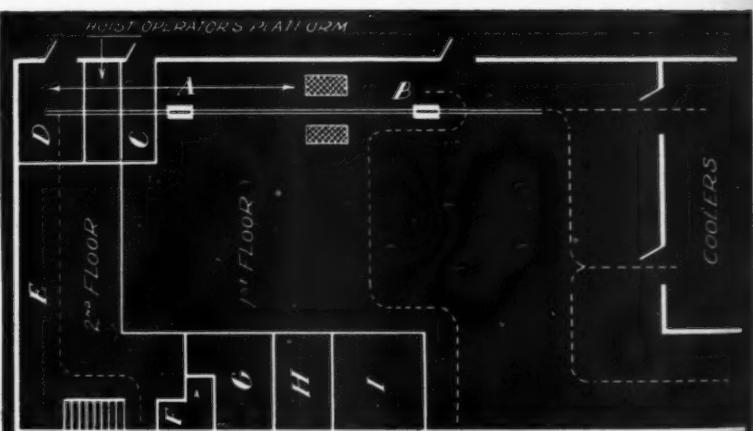
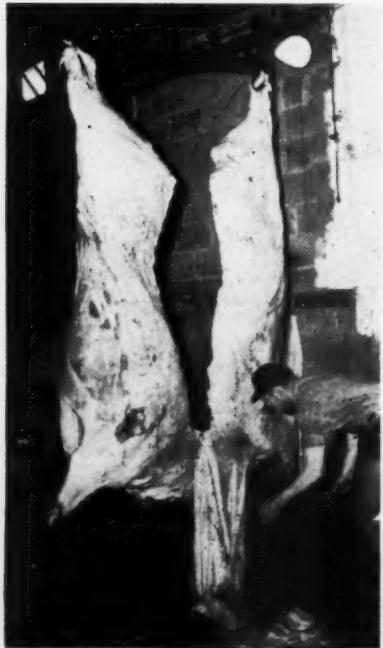
hogs are shackled below but raised to a rail above the second floor (balcony level) for sticking and bleeding. The hogs then drop down to the scalding tub and dehairer on the first floor.

Good cattle were being killed at the time the Xenia plant operations were observed. The three-man crew during 130 minutes killed, deheaded, skinned, eviscerated, split, washed and placed in the cooler 27 cattle and put their hides in pack. Offal, with the exception of livers and fat, was placed in drums for pickup by a renderer.

Hogs running around 220-240 lbs. were killed by the same three-man crew. In 70 minutes this group shackled, stuck, bled, dehaired, gambrelled, shaved, beheaded, eviscerated, split and prepared for the cooler 17 hogs. Leaf lard is pulled after chilling; offal, with the exception of livers and some edible fat, is tanked. Neither cattle nor hog heads were worked up during the times noted above.

How are the hoists employed in these operations?

In the case of cattle, one workman drives the animals into the knocking pen and knocks them. He then raises the gate enough to put the chain around the hind leg and brings hoist "A" to a position just in front of the gate. The gate is raised and the animal lifted off the floor for sticking. It is bled into a drum and the head is skinned out and



PICTURES AND DIAGRAM

TOP RIGHT: This photo shows animal which has been hoisted from knocking pen for bleeding and head removal. DIAGRAM: "A" hoist, used for both cattle and hogs, travels along the I-beam as indicated by arrow. "B" hoist, although a traveling model, is used in one location. Other facilities shown on plan are: C, knocking pen; D hog shackling pen; E, balcony hog bleeding area; F, chute to scalding tub G; H, dehairer, and I, gambreling bench. BOTTOM LEFT: Operator is doing final work on neck before sides are washed and put in cooler.

removed and the front feet cut off. The hoist is then moved down until the carcass can be lowered into position between the pitch plates; the hoist hook is then disengaged.

After siding and other floor operations the hook from hoist "B" is brought down and the carcass is pulled along the floor for a short distance and then raised into half hoist position for rumping and into the positions for eviscerating, backfat and splitting. The carcass is finally dropped on the split rail for neck skinning, etc. The

(Continued on page 23.)



CHICAGO consumers are confused and annoyed about the meat situation. They are somewhat vaguely aware that higher prices are in the offing, but their attitude is helpless rather than resentful. Many are in a mood, however, in which they are likely to blame the nearest scapegoat in case prices go too high or the supply situation does not improve.

Many indicated to a representative of THE NATIONAL PROVISIONER this week that higher prices will mean smaller meat purchases—indicating that they will unconsciously apply their braking power to check advances.

The Provisioner representative asked the following questions of consumers in different parts of the city:

If meat prices go up are you going to purchase less meat than you have in the past? Do you expect to find more meat in the markets? Who is to blame if meat prices rise? Do you realize that the government is now paying part of your meat bill with tax-financed subsidies? Do you think removal of meat price controls will kill the black markets?

On one point, at least, there was rather general ignorance. Few knew or seemed to care much about subsidies and thus did not realize that an advance in meat prices by at least the amount of the subsidies is practically inevitable.

Milling about the meat counter of a South side market, which caters largely to people in the lower income brackets, were a number of women seeking vainly for meat. Said one, when asked who was to blame for the present meat shortage, "How should I know? I have a family of seven to feed. That keeps

CONSUMERS IN MEAT CENTER CONFUSED ABOUT EFFECT OF MEAT PRICE DECONTROL

"CONFUSED" is about the only way to describe consumer attitudes and expectations with respect to the possible lifting of price controls on meat, according to a limited survey made by THE NATIONAL PROVISIONER this week in the Chicago area.

Believing that it might be worthwhile to determine, in some degree, the attitude of consumers toward the meat industry in the event of sharp price rises, and whether they expect more "meat on the table" soon, a Provisioner representative interviewed a number of persons in different types of neighborhoods in Chicago this week. No single conclusion can be drawn from the survey results except, perhaps, that the industry, both collectively and individually, will do well to keep the facts and its viewpoint before the public during the months ahead.

The study was not profound but it does give a cross-section of public opinion in one metropolitan center.

Perhaps the most pertinent comment was offered by a negro lad of seven who was interviewed while he was munching a sandwich at school during the noon recess.

"Son," quered the interviewer, "do you know your mother is going to have to pay more money for the meat in your sandwich?"

"Yep," answered the lad.

"Think Mom's going to give you less meat in those sandwiches when she has to pay more?"

"Nope," was the reply.

"Why not?" asked the reporter.

With that the boy dug his soiled fingers into the sandwich and pulled out a thin piece of bologna.

"Cause she can't slice it any thinner," he replied.

me busy without worrying about who is to blame for shortages. Besides it wouldn't do any good to bother myself about that. There's nothing I can do about it."

Another was asked whether she expected to buy more or less meat in the event price controls are removed. She replied, "I may not buy more but I certainly can't buy any less and keep the men of the house working. Anyway you look at it, the situation's nasty."

Said an elderly matron, "My two sons were in the service. When they re-

turned home and found out how scarce supplies are they re-enlisted. At least they said they would get enough meat in the army. In a way this has been a blessing to me for it enables me to meet a price rise on the small amount of money I receive now."

In another market a stenographer was able to buy a few chops for herself and roommate. Asked whether the prospective price increases would cause her to purchase less meat she replied in the negative. She expects price increases to release more meat, including cheaper grades. She said that by buying cheaper meats she could offset price increases. In her opinion price rises will be mostly on better cuts, such as steaks and roasts.

The keeper of one of the city's biggest jails said that higher meat prices may mean thinner slices of bologna on bread, but that the average prisoner might receive more to eat. He explained this by saying that apparently every time there is a major increase in food prices, the drunks and tramps increase their liquid intake. Thus, when they are incarcerated, they are unable to eat and leave more for the other customers.

Little Effect on Gold Coast

Little change will be noticed along Chicago's rich Gold Coast, according to several housekeepers interviewed. One said that her family had always lived well and would continue to do so. The main problem in this neighborhood is not one of price, but where to get meat. Surprisingly, Gold Coast consumers claimed that few of the meat dealers in the area are in the black market.

A couple from a small Iowa town in Chicago for a visit were bitter in their criticism of the farm pressure brought against OPA. The farmers are out for a killing, they said, and predicted that food prices would rise sharply as a result of price decontrol. Although in the wholesale grocery business, they favored retention of OPA as an inflation preventative. The couple charged that producers have been aiding packers in their fight on price control by holding back livestock and creating an artificial shortage.

A housewife on Chicago's North side had somewhat similar views. She predicted that meat prices will advance 25 to 30 per cent and asked: "What next? Other foods will rise, too, and city people will have to cut down while the farmers get the gravy."

A miner from the open pit mines in southern Illinois, in Chicago on a visit, was queried next. He stated that it

makes little or no difference whether meat prices go up or not. The miners, he said, are going to get more meat or they will go on strike. He added that the miners have the public where they want them and are in a position to bring enough pressure to bear to insure an adequate supply of meat. He assigned blame for the present shortages on the government and its lack of a concrete policy. He added that the ridiculous idea of having to feed the whole world plays a major role in causing a shortage.

The owner of a small meat store on the West side said that his customers, in general, are price conscious. Instead of buying four chops for a certain sum,

as they are doing or have been trying to do, they will buy only three chops for the same money in the event prices rise. It was his belief that higher prices would put more meat in the showcase. The dealer was emphatic in stating, however, that some control must be maintained by the government to prevent prices from skyrocketing. He felt that with all its faults, OPA, or a form of it, must be retained.

A professor at one of the Chicago universities was certain that reasonable increases in meat and meat product prices would deal a death blow to the black market. According to this instructor, the public as a whole prefers to buy from legitimate dealers. He

pointed out that in this respect the health factor is important. Today, he said, people buying meat don't know what they are getting. With the black market out of the way, he continued, meat will again be slaughtered, dressed and processed safely under government supervision.

Questioned as to the blame for the meat shortages and prospective higher prices, a loop research chemist definitely laid the blame on the government. But, he added, the situation is not of recent making, but is the accumulation of years of blundering, haphazard thinking and trial and error methods by those in office.

A banker in the financial district, when interviewed, seemed unperturbed as to prospective meat price increases. In his opinion it made little difference whether the packer was paid a tax-financed subsidy, or whether the public paid in the form of increased meat prices. In the long run, he said, the public foots the bill.

A similar view was entertained by a number of workers at a large industrial plant. They felt that if meat and other food prices take a sharp rise if OPA controls end, their employer must pay them higher wages.

School Lunch Problem

The principal of a large Chicago school, which maintains a cafeteria for students, was really perplexed. He declared that irrespective of any price increases, growing children must have meat. Since there is a limit on the amount pupils can afford to pay for their lunches, and that limit has about been reached, it will be necessary for the municipalities (taxpayers) to absorb the price differences.

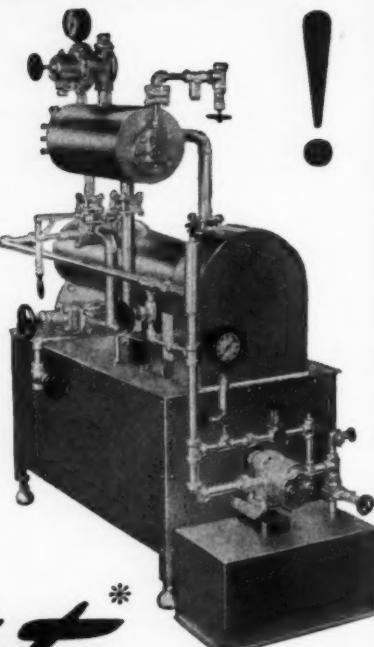
Consumers living in the thickly populated negro section of Chicago will feel the effect of price increases. In many homes meat is cause for celebration, and appears on the table about once a week in the form of a stew or hamburger loaf. Several of the women interviewed in this neighborhood said that they send their children to the lake with pole and line to catch the small fish that come near shore. On the question as to whether they expect more meat in the stores with the increase in prices, most of them sadly replied, "What difference does it make, we won't be able to afford it anyway."

A nun soliciting aid for a large Chicago institution taking care of the aged and indigent stated that in her opinion increases in meat prices would result in the organization having to curtail further the portions of meat served, and to seek even cheaper cuts of meat than they are serving at present. She added, however, that she would welcome an increase in price if it resulted in more meat coming on the market. She related that when she visits various stores the dealers are unable to give her provisions but invariably offer her money. "But" she concluded, "our poor can't eat money."

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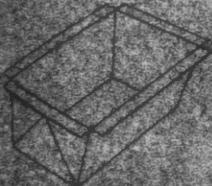
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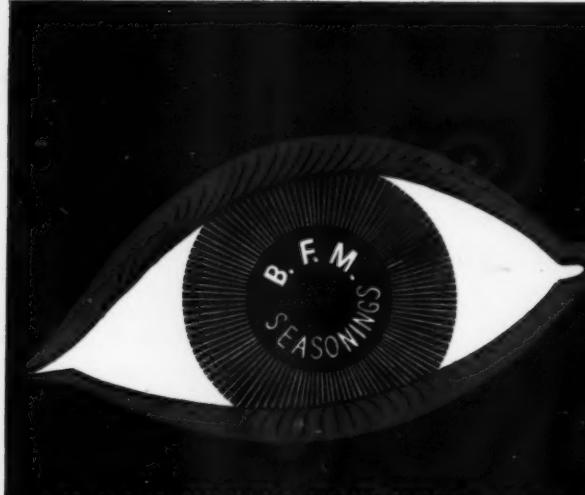


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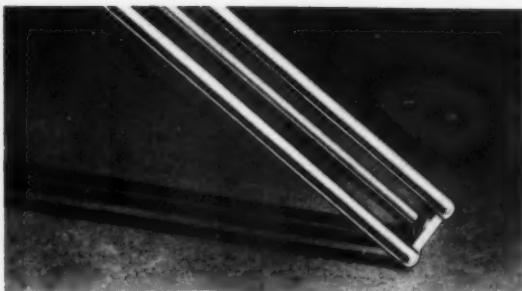
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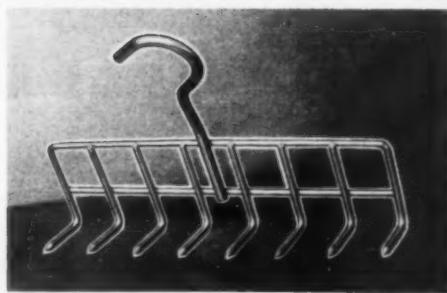


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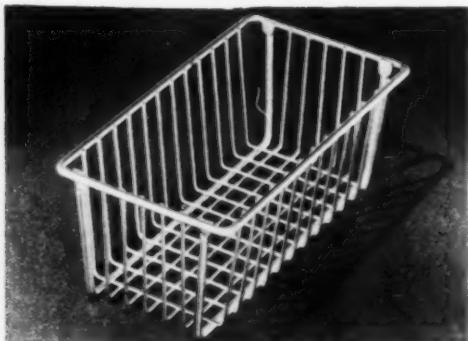
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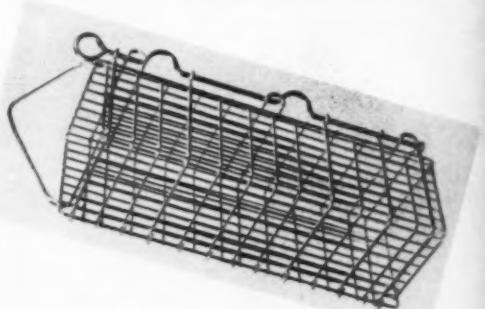
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Hoists in Small Plant

(Continued from page 16.)

halves are washed, weighed and pushed into the cooler.

In the case of hogs the hoist "A" is moved down to the end of the I-beam just above the shackling pen. At this point the sticking and bleeding rail runs at a right angle under the hoist and the I-beam on which it travels.

One of the three-man crew shackles the hogs and hooks them on the hoist; the second operates the hoist which lifts the hogs to the balcony and lands the shackle trolley on the bleeding rail. This is a simple operation since the hoist employed is very responsive and exact in movement. After three or four hogs have been lifted to the rail, the hoist operator sticks them and pushes them on to the third workman who holds them on the bleeding rail nearby as the chute to the scalding tub. The hoist operator then lifts another penful of hogs and sticks them.

These operations are repeated until the bleeding rail has about 18 to 20 hogs on it. The shagger then takes his place at the scalding tub and dehairer, while the hoist operator takes his post at the gambrelling table. The third operator drops the hogs into the scalding tub and then returns to the main floor. As the hogs come from the dehairer to the gambrelling table their excess bristles are removed and the gambrels are inserted and attached to a hook and trolley on the dressing rail. The hogs are pushed off the table and travel down the rail to the point where the heads are removed and the carcasses eviscerated, split and are other-



USE IN HOG KILLING

Shackled hog being landed on sticking and bleeding rail with traveling hoist.

wise prepared for the chill cooler.

The good killing floor production obtained, while due in part to the use of hoists and other facilities, is also attributable to the highly coordinated work of the floor crew. Because each of them "doubles in brass" good teamwork is very important.

The Xenia Abattoir is owned by Walter Cultice. The firm kills cattle, calves and hogs, cures and smokes ham and bacon, cures hides and renders lard.

AMI PROVISION REPORT

With only one or two exceptions, storage stocks of all pork meats declined in the first two weeks of June compared with totals on the opening day of the month and in more instances than has been the case for a long time holdings were under those of a year ago, the American Meat Institute's provision report reveals.

Declines were not very sharp in any of the S.P. and D.C. cured or frozen items, but they all revealed that packers were forced to draw on their reserves of meats because of the extremely small slaughter of hogs. The cured item total was down about 6 per cent in two weeks and frozen product was off 16 per cent.

Stocks of fresh frozen items were 10 per cent smaller than two weeks earlier, but still almost twice as large as a year ago. Lard stocks dipped rather sharply and are now smaller than a year ago.

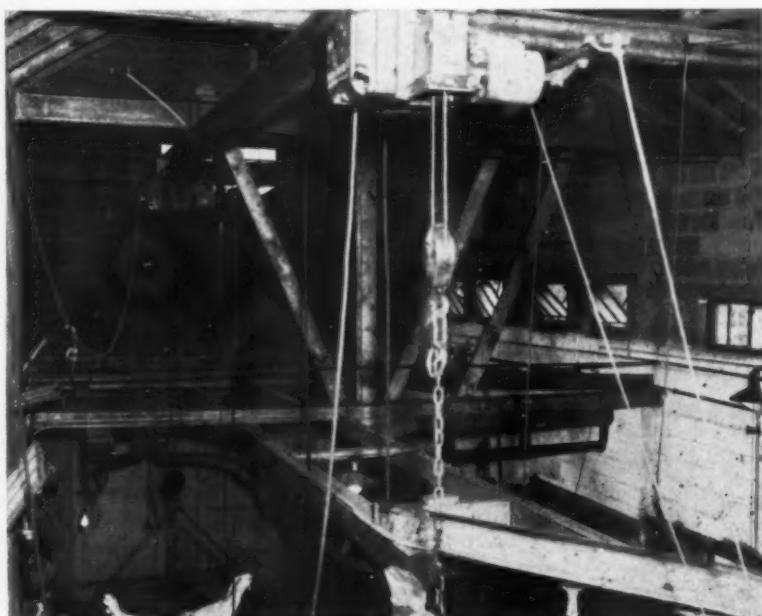
Provision stocks as of June 15, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows June 15 stocks as percentages of the holdings two weeks earlier and on the same date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	June 15 stocks as Percentages of Inventories on June 1, 1946	June 16, 1945
D. S. PRODUCT		
Bellies (Cured)	112	33
Fat Backs (Cured)	98	164
Other D. S. Meats		
Cured	86	135
Frozen-for-cure	*	*
TOTAL D. S. CURED ITEMS	99	72
TOT. FROZ. FOR D. S. CURE..	73	447
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular	90	45
Skinned	88	58
All S. P. Hams	90	56
Hams, Frozen-for-Cure,		
Regular	75	149
Skinned	87	576
All frozen-for-cure hams	87	547
Picnics		
Sweet pickle cured	80	226
Frozen-for-cure	98	*
Bellies, S. P. and D. C.		
Sweet pickle cured	97	162
Frozen-for-cure	82	*
Wiltshire sides, cured	110	*
Other Items		
Sweet pickle cured	91	90
Frozen-for-cure	77	540
TOTAL S. P. & D. C. CURED...	94	108
TOTAL S. P. & D. C. FROZEN..	84	*
BARRELED PORK	83	91
FRESH FROZEN		
Loin, shoulders, butts and spareribs	91	98
All other	95	207
Total	90	152
TOTAL OF ALL PORK MEATS	91	140
RENDERED PORK FAT	90	118
LARD	76	86

Note: A considerable quantity of cured, frozen, canned pork and lard is held for USDA.

*Because June 16, 1945 stocks were negligible, no comparison is shown.

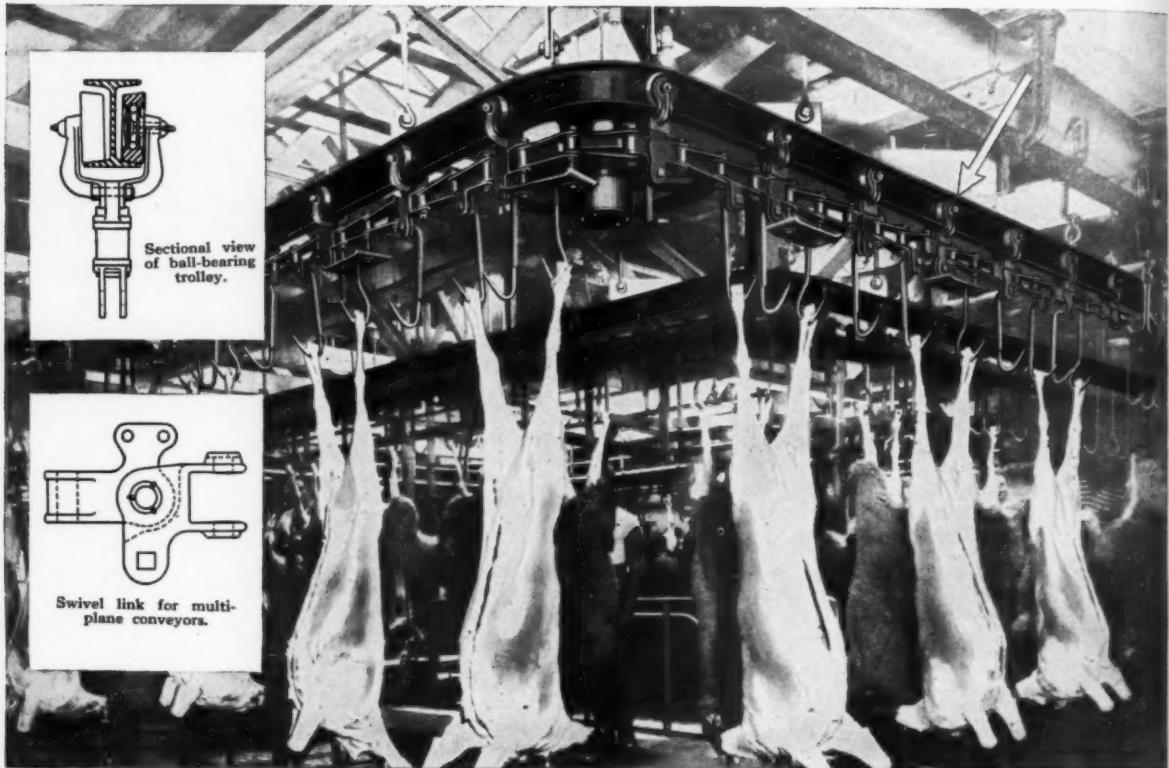


VIEW OF HOISTS AND THEIR TRACK

I-beam on which hoists travel the length of the killing floor; hence they can be used for handling cattle, calves and hogs. Hoist in foreground has just lifted steer from knocking pen; one in background has steer in rump position.

New Developments in LINK-BELT OVERHEAD CONVEYORS

Assure Dependable, Economical Service



L-B overhead trolley conveyors in leading packing house. These conveyors are arranged with special hooks, spaced to handle either sheep or calves. Weigh hooks are incorporated in the system to automatically weigh the carcasses in transit.

Essential to maximum production are properly designed conveyors which assure continuous operation—day-in-and-day-out. Link-Belt engineers, chain specialists for over 70 years, announce two newly developed features in overhead conveyors which offer major advantages in handling carcasses through dressing stations.

One — Trolley conveyors equipped with totally enclosed ball bearing wheels having ample grease reservoirs, give smooth operation with reduced power consumption, and help provide exact speed regulation for greatest production efficiency.

Two — Swivel links, of Link-Belt design, give MULTI-PLANE operation, permitting a single conveyor to change

levels and operate from floor to floor. This achieves greater flexibility in plant layout, and a more continuous flow of carcasses.

Link-Belt conveyor engineers, serving every type of industry and pioneering in new developments, are in a position to offer valuable aid and suggestions relating to every phase of conveying and power transmission for reduced costs and improved production. Consult them, today.

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Link-Belt products include Overhead Pusher Conveyors, Chains & Sprockets of all types, Boning and Hog Cutting Conveyors, as well as Conveyors and Elevators of the Apron, Belt, Bucket, Chain, Flight, Continuous-Flow and Screw types for handling edible and inedible products . . . Coal and Ash Handling Equipment . . . Automatic Coal Stokers . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Spotters—Portable and Stationary types . . . Portable Car Icers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitt, Ball and Roller Bearings—Speed Reducers, Variable Speed Changers, Elevator Buckets, Silent Chain Drives, Roller Chain Drives, Hangers . . . Collars . . . Clutches . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.

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CONVEYORS

PREPARATION EQUIPMENT . . . POWER TRANSMISSION MACHINERY

Up and down the MEAT TRAIL

Personalities and Events of the Week

Four promotions to responsible positions have been announced by Armour and Company recently. G. E. Mackey, J. O. Epeneter and J. I. Hunter have been named general manager of Armour plants at Kansas City, Huron, S. D., and Grand Forks, N. D., respectively, and L. D. Smith, has been named assistant manager at Chicago.

Anthony Bombassaro has been appointed secretary-treasurer of the J. C. Adler Co., Joliet, Ill., succeeding the late Daniel P. Lennon, who died recently at the age of 77 after 53 years with the firm. Bombassaro has been with the company for the past 32 years.

A meat packing plant is being erected on the site of the Little Vermilion mine near Georgetown, Ill., which was abandoned in 1932. Dow Crawford, who is building the plant, said that slaughtering will begin within a month although complete remodeling will require a year. The large bath house at the mine and other buildings are being converted for the plant.

Nathan Schweitzer, of Nathan Schweitzer & Co., New York city, has been named chairman of the meat and poultry division of the 1946 campaign of the Joint Defense Appeal. Schweitzer explained that the function of the Joint Defense Appeal is to raise the money required by the American Jewish Committee and the Anti-Defamation League of B'nai B'rith to carry on their work of combating subversive activities in this country.

Frederick Norman Ambler, member of the Auckland City council, Auckland, New Zealand, is visiting in this country and obtaining information on American meat plant methods. The operation of the Auckland city abattoir, the largest in New Zealand, is under Mr. Ambler's jurisdiction as councillor. The city is building a new beef house to cost around £170,000 and is also contemplating the modernization of mutton facilities and the addition of a by-products unit. Except in the case of slaughter for export, New Zealand meat operations are conducted in municipal abattoirs which act as custom slaughterers for the butchers who buy the livestock.

Phil Tovrea, president, and E. E. Barnard, secretary and assistant general manager, Tovrea Packing Co., Phoenix, Ariz., have flown to Paris, France, on business.

Keystone Brokerage Co., Philadelphia, Pa., has announced the opening on July 1 of a Chicago branch office in Rooms 1235 and 1236 of the Board of Trade building, telephone WABash 8536. The



ENGLISH CARDINAL VISITS SWIFT CHICAGO PLANT

"This is just like a church bazaar," smiled Bernard Cardinal Griffin (second from right) as he looked at one of Mrs. Beth McLean's cakes, baked with lard as the shortening, in the Martha Logan test kitchen during his tour of the Swift & Company Chicago plant recently. Mrs. McLean is head of the firm's home economics division of the research laboratories. Others watching the sampling (l. to r.) are: H. F. North, head of the industrial relations department; Bishop William D. O'Brien, of Chicago; Monsignor George A. Parker, Chicago; A. F. Hunt, vice president and director of Swift & Company, and Joan LaBuff, who is also a member of the Martha Logan test kitchen.

branch will be under the direction of J. H. Petersen, formerly with the Army Service Forces, Field Headquarters, Chicago, where he served throughout the war as a marketing specialist on meats. He will be assisted by his son.

Dr. Lorne A. Somers, X-ray technician of the medical department at Armour and Company's Chicago plant, died recently. Dr. Somers joined Armour in 1916 as assistant instructor in the gymnasium.

Mayor O'Dwyer of New York city announced, June 17, that an extensive survey of the city health department will be conducted by Israel Weinstein, city health commissioner, and Paul L. Ross, the mayor's administrative secretary. One subject to be studied is the inspection and supervision of places where food is processed and sold, the mayor said.

The Oregon Livestock Cooperative at Oregon City, Ore., will soon award a contract for the construction of a meat slaughtering and processing plant in that city. Jack Kassner, secretary and treasurer, estimates its cost at between \$80,000 and \$100,000. Annand and Kennedy are architects.

Employees of Armour and Company's Fort Worth, Tex., plant were recently presented the accident prevention flag by Liberty Mutual Insurance Co., Bos-

ton, for an outstanding accident prevention record. In 1945 they reduced their number of lost time accidents 50 per cent below the 1944 level and produced a frequency mark 35 per cent below the average for the industry. A. A. Lund, general manager, and D. Barron, general superintendent, praised employes for their cooperation, at the same time urging continuation of the record they had set.

Employees of the Memphis Packing Co., Memphis, Tenn., who walked off their jobs on June 14, returned to work, June 17, pending negotiations of grievances by company and union officials. Workers are represented by Local No. 515, Amalgamated Meat Cutters and Butcher Workmen of North America (AF of L).

J. H. Kemper, formerly associated with the Stevenson Packing Co., Sedalia, Mo., is building a meat packing and locker plant at Clinton, Mo. The building, 85 by 74 ft., was designed by Koch-Butcher Supply Co., Kansas City, Mo., and the Kansas City Structural Steel Co. It will be equipped for processing and smoking of meat as well as for custom and commercial killing.

Four prominent representatives of Guatemalan agriculture and government visited the Rath Packing Co., at Waterloo, Ia., recently during a tour of the

United States to study agricultural and food processing methods. They were: Dr. Carlos O. Zamora, veterinarian, cattle breeder, coffee grower and dairyman; Gabriel Asturias, agronomist and director general of the department of animal husbandry of the ministry of agriculture of Guatemala; Eduardo Alejos, cattle breeder, congressman and secretary general of the agriculture committee of the Guatemalan Congress, and Lazero Chacon, cattle breeder, congressman and president of the congressional agricultural committee. Accompanying them to Waterloo were three members from Iowa State college, H. H. Kildee, dean of agriculture; Rex Beresford, extension animal husbandryman, and C. R. Elder, director of information service. The visitors became interested in Iowa because of the recent establishment of the Iowa State college tropical research center Guatemala.

• A \$25,000 city abattoir has been opened for operation at Laurens, S. C. The new brick slaughterhouse is said to be modern in construction.

• Five thousand pounds of bacon being smoked in houses at the Rosenthal Packing Co., Fort Worth, Tex., recently went up in smoke when the houses became overheated and bacon drippings burst into flame. Loss was estimated at \$1,200 by Harry Rosenthal, co-owner of the



BUILDING IN TENNESSEE

Left to right are Robert A. Caldwell, president, and R. E. Allen, manager, Jackson Packing Co., Jackson, Tenn., in front of the firm's new and modern rendering building. The company has begun an extensive building program that will ultimately triple its capacity. A new boiler room has been completed and a sausage room will be added soon. The plant's killing floor and coolers are also being enlarged.

company, who said the major damage was to the meat being smoked.

• Herbert G. Eliasohn and Harold Hansen, jr., both associated with the Herbert G. Eliasohn Co., Eau Claire, Wis., slaughterers and fresh meat wholesalers, are spending some time in the East and visited at the New York office of THE NATIONAL PROVISIONER recently.

• The Zweigart Packing Co., Pocatello, Idaho, has started construction on a new plant. After a fire in April which completely destroyed the plant, the old corporation was dissolved and a new company is being organized. Fred Zweigart, jr., manager, said that the new unit will be one of the model plants of the intermountain country.

• Employees of Continental Can Co.'s stockyard plant, Chicago, recently were awarded the Liberty Mutual Insurance Co.'s accident prevention flag in recognition of 1,144,002 man-hours worked without a single lost time accident. The plant manufactures metal containers for meat and meat products. During the war more than 1,000,000,000 cans for the Army, Navy and other government agencies were produced, as well as a large number of cans for essential civilian meat packs.

• Charles H. Knight, of the Knight Live Stock Co., Inc., Morristown, Tenn., has returned to active service with the firm after an absence of almost eight months.

• Joseph E. Levine, formerly sales manager, Ashenfelter & Morrow, New York, has joined the firm of Victor M. Calderon Co., Inc., well-known in the paprika and olive oil fields, as general manager. Victor M. Calderon, of the same company, left on a business trip for Spain and Portugal, June 12.

• Barney Constantino, 63, Springfield, Ill., who operated the meat packing firm which bears his name, in partnership with his sons, died recently as a result of a heart attack. He had been in failing health for the last four years.

• Max Ramp, general manager, Max Ramp, Ltd., sausage casing firm of Liestal, Switzerland, is in the United States to gather information on meat packing and sausage manufacturing and on modern equipment and machinery for meat packing plants. He visited the New York office of THE NATIONAL PROVISIONER recently and will include stops at various cities on a trip west to renew old acquaintances and meet new meat packers and sausage manufacturers.

• G. M. Foster, president of John Morrell & Co., Ottumwa, Ia., has been elected a director of the National Association of Manufacturers.

• Steve A. Jones, 70, livestock buyer, died recently at his home in Des Moines, Ia., after a brief illness.

• The Southern States Cooperative, Pulaski, Va., is seeking permission to operate an abattoir in connection with its freezer locker plant. At a recent meeting the city council referred the petition to the health committee with

Model Retail Market Is

Opened By Adolf Gobel

A new Gobel meat food shop which will serve as a model for retail stores of Adolf Gobel, Inc., New York city meat packing firm, opened its doors to the public on June 10. All Gobel stores will subsequently be redesigned to conform to it. The opening, at Myrtle ave. and 60th st., Ridgewood, Brooklyn, attracted a large crowd of visitors. Fresh meats and a full assortment of Gobel bolognas, pork sausage, frankfurters, ham and bacon were on display. The store is also distributing frosted frankfurters and beans, frosted frankfurters and sauerkraut and frosted lentil soup with frankfurters.

The new store has an all-white interior, green awnings with white lettering and a front of light gray Carrara glass with stainless steel trim. There is approximately 30 ft. of Hill white porcelain refrigerated showcase, a Hussman frosted food case and an all-metal Hill cooler. The work bench in the rear, which is separated from the customers by plate glass, stands between the cooler and the refrigerated show case. This arrangement allows the butchers working at the bench to secure their meats from the cooler, cut them and place on a set of trays kept in reserve to replace those which are emptied in the refrigerated show case.

the understanding that it would confer with county health authorities and make a recommendation to the council.

• A building in Fairfax, Ia., is being remodeled for use as a sausage factory to be operated by a new firm. Officers are: Arthur J. Berghel, president; William J. Vorel, vice president, and Carlyle Strang, secretary-treasurer. Donald Strang will serve as manager.

• The Davis Packing Co., of Esterville, Ia., has filed articles of incorporation with the secretary of state. Officers of the new firm, which is capitalized at \$300,000, are: Faye D. Davis, president; Floyd H. Hancock, vice president, and Fern H. Hogue, secretary-treasurer, all of Topeka, Kans.

• George Bruce, superintendent of the Anglo-American Warehouse, Chicago, retired, May 28, after 29 years of service with Armour and Company.

• The Virginia State Corporation Commission has granted a charter to the American Cold Storage Corp., of Suffolk, to deal in food products, including their storage and preservation. Its maximum authorized capital stock is \$75,000. Officers are H. R. Birdsong, president; T. H. Birdsong, vice president, and William Birdsong, secretary-treasurer.

• Dr. O. C. Stine has been appointed assistant chief of the Bureau of Agricultural Economics, U. S. Department of Agriculture. He will have general supervision of divisions in the bureau doing research in prices, income and marketing.



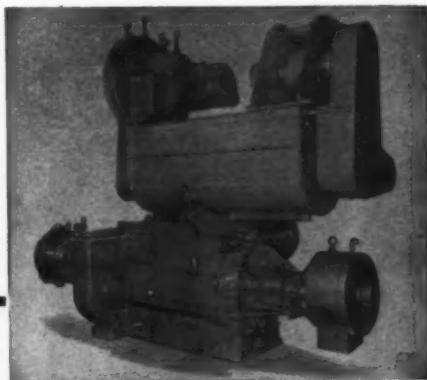
To supply equipment for meat packers today, requires that a supplier be an industrial contortionist . . . We must keep our ear to the ground, our back to the wheel and our eye on the future to make sure that our equipment meshes with market price conditions, changing material availability and varying production methods. And on top of this, there is a multitude of manufacturing problems to solve.

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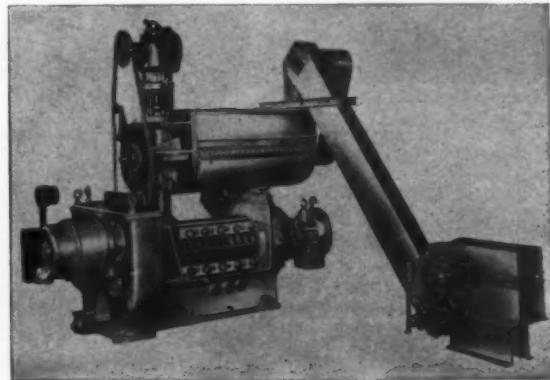
Expeller to fit production demands . . . and we are working on new equipment to meet probable future needs. Materials, design, research get constant consideration and application to keep up with your needs. This we do first—then with extra flexibility we strive to work for the future.

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Instructions Issued for Final Subsidies on Cattle, Lambs

THE existing offer of the Commodity Credit Corporation to make sheep and lamb production payments expires June 30, 1946, it was announced this week. This follows the announcement of last week that the special cattle feeder subsidy of 50c per cwt. on Good or better grade cattle would also end on June 30.

In accordance with the existing offer on sheep and lambs and instructions

issued in August, 1945, the following procedure must be observed:

1) In the case of a feeder-slaughterer applying for a payment under the program, a sheep or lamb otherwise eligible, to be slaughtered by such feeder-slaughterer, will not be eligible for payment unless delivered before midnight, June 30.

2) In the case of a feeder-slaughterer applying for payment under the program, a sheep or lamb otherwise eligible, sold to any other slaughterer for slaughter, will not be eligible for payment unless delivered before midnight, June 30, to the other slaughterer for slaughter.

3) In the case of any person, other

than a slaughterer, applying for payment under the program, a sheep or lamb otherwise eligible will not be eligible for payment unless delivered before midnight, June 30, to a slaughterer.

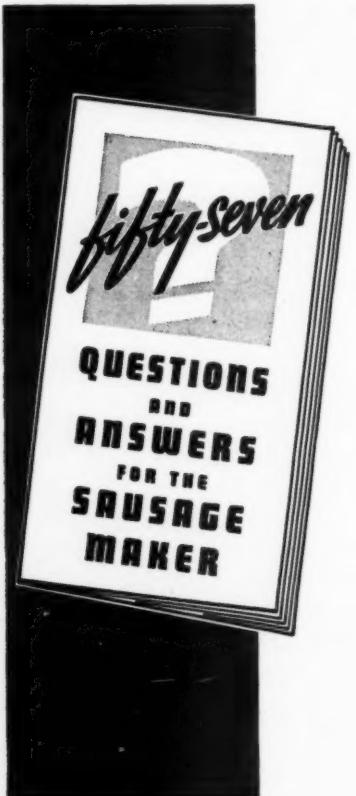
"Delivered to a slaughterer" means that the sheep or lambs were weighed to the slaughterer and complete ownership is vested in the slaughterer before midnight, June 30. All applications for sheep and lamb production payments must be submitted to the county office not later than August 31.

The present subsidy payments on ovine stock are at the rate of \$2 per cwt. on 65- to 90-lb. lambs; \$2.65 per cwt. on over 90-lb. lambs, and \$1 per cwt. for all other lambs and sheep.

Instructions covering final operations of the cattle subsidy program are similar to those on sheep and lambs. On cattle which meet all specifications for payment, those owned by feeder-slaughterers must be slaughtered before midnight, June 30, to be eligible for the payment. Similarly, in the case of a feeder who sells directly to a killer for slaughter, or a feeder who sells to a person other than a slaughterer, animals must be delivered before midnight on June 30 to the slaughterer for slaughter. All applications for payment must be filed with the county offices not later than August 31.

To clarify further the delivery provisions of the cattle slaughter memorandum, the CCC has ruled that fed cattle will be considered as having been delivered to the slaughterer before midnight, June 30, if the cattle have been weighed to him and complete ownership of the cattle is vested in the slaughterer before midnight on that date, even though the cattle are not yet loaded on cars for shipment to the point where they are to be slaughtered.

If a feeder has fed cattle to the point where they qualify for the payment, every attempt should be made by persons handling such cattle to complete their transaction by midnight, June 30, so that the subsidy will be available to the eligible feeder under the regulation.



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MILITARY AND RELIEF TO GET 1,600,000,000 LBS. MEAT IN 1946-47

Probable supplies of meat and lard which will be available during the year ahead and tentative plans for government procurement schedules within the supply totals for these and other foods were announced this week by Secretary of Agriculture Clinton P. Anderson. The estimates were prepared as the basis for discussion at a conference of Production and Marketing Administration state field representatives in Chicago.

On an over-all basis U. S. civilian per capita consumption of foods is expected to continue at a level considerably above pre-war. In the coming 12 months, it is estimated that on the per capita basis, civilians will have more canned fruits, fruit juices, vegetables and vegetable juices than in 1945-46, and about the same quantities of fats and oils. However, they may expect slightly smaller supplies of meats, poultry and eggs, wheat products, dried fruits and dry peas. During the next six months civilians may expect about the same amounts of cheese, canned milk, and dried milk as they had in the last half of 1945.

Out of a total 1946-47 meat production tentatively estimated at about 21,000,000,000 lbs. (about 9 per cent less than in the 1945-46 year) it is anticipated that approximately 1,600,000,000 lbs. will be required for all non-civilian requirements, a large part of which will go to military agencies. The 1945-46 non-civilian takings—a substantial portion of which also went to the military—totaled more than 3,300,000,000 lbs. The reduction in meat output in the coming 12 months is due chiefly to the fact that animals will go to market at lighter weights, and a smaller prospective pig crop. This is in line with the government's program for conservation of food grains for direct human consumption. The size of the 1946 corn crop, however, will greatly influence future meat production.

On the basis of tentative plans, the civilian supply of meat in the 1946-47 period may be about 135 to 140 lbs. as the annual per capita rate, compared to an estimated 145 to 150 lbs. for the 1945-46 year, and a pre-war rate of about 126 lbs. Lard production is expected to total about 2,130,000,000 lbs. in the next 12 months, of which nearly 478,000,000 lbs. will be required for non-civilian uses. In the 1945-46 year lard production was estimated at 2,230,000,000 lbs. out of which about 658,000,000 lbs. went for non-civilian outlets.

Since the U. S. is faced with the prospect of continuing shortages of fats and oils in the 1946-47 year, it will probably be necessary to limit domestic consumption to about the 1945-46 level. Further, after carrying out commitments for the 1946 fiscal year, it is expected that shipments will be largely for commercial exports. Present procurement programs in effect on specified fats and oils will be continued.

FINANCIAL NOTES

The board of directors of John Morrell & Co., Ottumwa, Ia., at a meeting held on June 18, in Ottumwa, declared a regular dividend of 50 cents a share on its common stock, payable July 31, 1946, to stockholders of record at the close of business July 13, 1946.

The E. Kahn's Son, Inc., recently declared a dividend of 25 cents per share on common stock and a regular quarterly distribution of 62½ cents per share on preferred stock, both payable July 1 to stockholders of record June 20. The dividend on the common issue is the first since April 2, 1945, when 25 cents was paid.

FLASHES ON SUPPLIERS

MEAT PACKER'S EQUIPMENT CO.: The Civilian Production Administration has authorized R. A. Hawley, owner, Meat Packer's Equipment Co., to build a new plant in Oakland, Calif. Construction will begin this month on the \$50,000 plant, which will contain about 11,000 sq. ft. of floor space.

WESTINGHOUSE ELECTRIC CORP.: Combining of the Sterilamp and Tenderay sections at the Westinghouse Lamp Division into the Sterilamp-Tenderay department under Charles W. Flood, jr., as manager has been announced by Adolph Frankel, manager of electronic tube sales.

4
SIZES
6
COLORS



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PRICES—SIZES—COLORS	
WHITE	Light Weight
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30 x 36.... 7.85 per doz.	
36 x 40.... 9.35 per doz.	
36 x 44.... 10.85 per doz.	
Full Length Sleeves	
57.15 per dozen pair	
BLACK	Light
27 x 36....\$ 8.40 per doz.	
30 x 36.... 9.78 per doz.	
36 x 40.... 11.90 per doz.	
36 x 44.... 12.60 per doz.	
Full Length Sleeves	
59.66 per dozen pair	
Leggings, Hip Length	
\$11.90 per dozen pair	
GRAY	Medium Weight
27 x 36....\$ 8.40 per doz.	
30 x 36.... 9.78 per doz.	
36 x 40.... 11.90 per doz.	
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Salt usually cakes when exposed to excessive humidity. Moisture condenses on salt particles, forming a thin layer of brine. Then, in dry weather, the brine evaporates and the crystals knit together.

Our research laboratory has found a number of ways to help prevent salt caking. Removal of moisture-attracting impurities, such as calcium chloride, helps. So does complete removal of fines by careful screening. Most important is to provide salt with a moisture-vapor-resistant package.



Take our Flour Salt bag, for example. It is composed of three 50-lb. and two 25-lb. sheets of kraft, laminated together with 40 lbs. of asphalt per ream. That's a lot of asphalt, and it costs us more money—but our moisture-vapor transmission tests show this bag is worth it. The bag is even sewn with *waxed thread* to seal the holes made by the sewing-machine needle. That's real *protection*—one reason we have been able to eliminate caking as a major problem!



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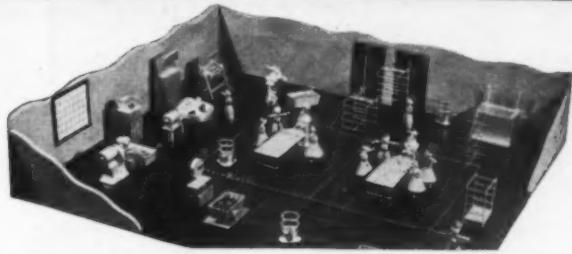
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Solid Fibre Board by Hummel
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PROCESSING

Methods



ANTIOXIDANTS FOR BACON

A midwestern packer believes it would be a good idea to apply an antioxidant to bacon to slow down the development of rancidity. He writes:

EDITOR THE NATIONAL PROVISIONER:

It seems to me that packers would be more sure that consumers would get a satisfactory package of bacon if they were to use some sort of antioxidant to prevent the product from becoming rancid. Can you give me any information on the possibility of using an antioxidant?

Investigation among the packing house research laboratories discloses that while various methods of rancidity control have been tried, they have been discontinued because of their impracticability. It is claimed that exercise of control over marketing obviates the need for rancidity inhibitors.

One of the principal objections to covering bacon with antioxidants is that the flavor of the bacon would be changed. In order to cover either the slab or sliced bacon with antioxidant, in amounts sufficient to do any good, the antioxidant would have to be dissolved in a vegetable oil and then applied by dipping or brushing. The result it is said, would be that the very pronounced bacon taste would be compromised unfavorably by the vegetable oil.

Lard would not be suitable as a medium in which to suspend the antioxidant as it is too unstable.

It is interesting to note that in almost all cases in which antioxidants are used in lard refining, they are either filtered from the lard or are such that they will volatilize in the bleaching process. However, once an antioxidant is placed on bacon, there is no way to prevent it from affecting the taste of the meat.

The head of the research division for one of the large packers states that in his opinion any attempt to treat slab bacon would be doomed to failure. The creosote deposited by the smoke on the meat would prevent penetration by the antioxidant unless it were used in quantities which would markedly change the flavor of the product. No matter how it was used, the antioxidant would increase the chances of mold development on the bacon as mold growth is fostered by moisture, which would be increased by any attempt at treating.

If the antioxidant were applied after the bacon was dried in the hanging room it would necessitate the redrying of the product with a resultant increase in the shrinkage. There would also be danger of fading.

If the antioxidant were placed on the

slab just prior to wrapping, it almost certainly would result in mold development. If the bacon were treated on slicing the extra handling, plus the application of the antioxidant, would result in greater moisture in the bacon package and favor the development of mold.

One packer experimented with a commercial antioxidant made from oats. The firm tried to apply the antioxidant in a number of ways, namely, it was brushed on the sliced bacon just prior to packaging; it was incorporated in the dry curing mixture, and it was blended into the paper used to wrap the bacon slabs. None of the methods resulted in

any appreciable inhibition of rancidity and all entailed a marked increase in expense. The whole experiment was abandoned without trying to carry it to the production stage.

In another experiment conducted by the research division of a packers association it was found that bacon that was properly cured and smoked would develop mold before it showed signs of rancidity.

Basically, the whole process of retarding rancidity is working backward. The packer has alternative methods of keeping bellies so they will retain their weight and quality, namely, freezing the green bellies or backpacking the partially cured bellies. By employing either of these methods the packer can get at his bacon when his demand makes it possible to move a heavier volume.

Holding bacon in the hanging room beyond 48 hours is considered poor practice because of the shrinkage, the danger of loss of color and the possibility of mold development.

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A car of product sold at $\frac{1}{4}$ c under the market costs the seller \$37.50; at $\frac{1}{4}$ c under he loses \$75.00; at $\frac{1}{2}$ c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

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Pennsylvania Enforces Meat Plant Standards

Ten more Pennsylvania slaughter houses were ordered closed during May because of unsanitary conditions, the Pennsylvania Department of Agriculture has announced, making a total of 27 shut down so far this year by the state Bureau of Animal Industry. So far this year 11 plants have been warned by agents to clean up their premises or be closed. Nearly 3,000 slaughterhouses and abattoirs have been examined since January 1.

State Secretary Miles Horst said that all well-established slaughter houses and meat packers have conducted their business in a highly commendable manner. Most establishments that are reported deficient in sanitary requirements during the recent period of meat scarcity are relatively new, operating in buildings not suitable for slaughtering, he said.

So far this year, 337,642 meat animals have been slaughtered under state inspection and 1,095 found unfit for consumption. Bureau agents examined 55,364 dressed carcasses in meat markets and abattoirs and condemned 58. Meat and meat products examined totaled nearly 14,500,000 lbs., of which almost 17,000 lbs. had to be condemned.

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Livestock Reserve Muscle of Nation, Says John Holmes

POINTING out that there is not much industry between the point of raising and the point of consumption in a nation whose main diet is cereal, John Holmes, president of Swift & Company, told members of the Nebraska Stock Growers' Association at their meeting in Omaha last week that a nation which builds its agricultural economy around livestock automatically provides for itself a food reserve against the time of extreme need, such as in war.

"A nation which has a large livestock population can, if necessary as a war emergency, utilize much of its livestock population and then go back to eating cereals. In the meantime, however, it will be infinitely better off than the nation which enters a war depending on cereals for the bulk of its diet."

Although questioning the effectiveness of a government program to bring about a reduction in pigs not yet born to save corn not yet grown in meeting the present famine situation, Mr. Holmes said that he did not take exception to the plan if it will relieve starvation. He declared, however, that the meat and livestock industry should insist that a pro-cereal, anti-livestock program shall not become a fixed policy of our government.

Should Not Be Permanent

"After present war-created food shortages are made up," he said, "we may be told that we should continue to hold down our livestock population in order to provide grain for some needy population elsewhere in the world. A careful evaluation of such a policy soon proves that all that could be accomplished would be to pull down the living standards of the American people without creating more than a ripple of improvement in the ocean of need in the rest of the world."

"In the present situation, we must be careful that the pendulum doesn't swing too far. If livestock numbers are reduced too greatly, we shall actually reduce the sum total of human food. Cattle and sheep particularly derive 80 to 90 per cent of their feed from forage and much of the forage is produced on land not suited to the growth of bread grains."

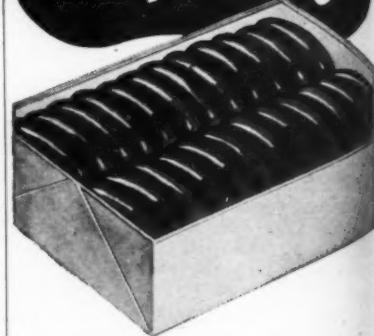
"Only by maintaining proper balance can the maximum quantity of food be produced. It is doubtful that as much as 10 per cent of the corn crop has ever

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been used for fattening cattle. It is actually economical for the nation to permit the feeding of 7 or 8 or 9 percent of the corn crop in order to carry the cattle from the grass season and spread the marketings rather than to glut the market with grass beef.

"The long-range program of the government should not be to curtail production of livestock, but rather should urge greater production of feeds for livestock. It should remove present arbitrary price controls so that it would be profitable to market this feed through livestock. We need an expanding agriculture with better utilization of grass lands, a wider use of fertilizer, better plant breeding to resist disease and improve yields, and better insect control."

Meat price controls have broken down, Mr. Holmes told the Nebraska cattlemen.

"We have price control which does not control prices," he declared. "Crooks and chiselers are having a field day. Needed by-products, valued in the millions, are being wasted. The honest merchant has the choice of going black or going broke. The businesses of legitimate processors are being undermined.

"Black marketeers will be driven out of business only when all price and related controls, including subsidies, are removed from the livestock and meat business. The sooner this is done the sooner order will be restored. This re-conversion job will take some time because major dislocations cannot be corrected overnight. Action now will hasten the day when consumers everywhere we can get meat at fair prices."

Urge Labor Responsibility

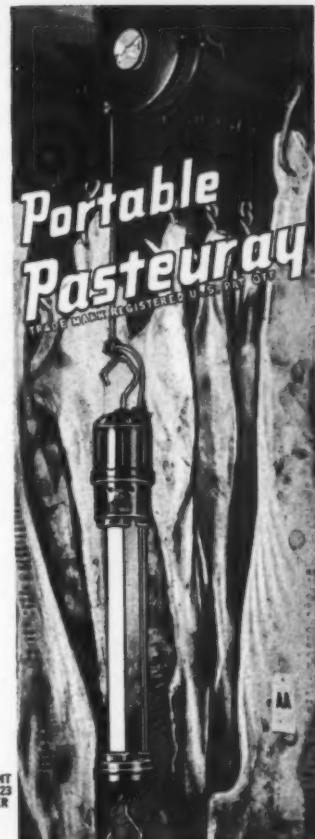
In discussing labor relations, Holmes emphasized the importance of "genuine collective bargaining." To be successful, he pointed out, collective bargaining must have responsible people on both sides of the bargaining table.

"The situation will not right itself until union leaders are made to accept responsibility commensurate with their powers. I am not one of those who believe that legislation is the cure for every evil, but so long as we already have one-sided legislation which manifestly has resulted in industrial chaos, it would seem to be only simple justice to balance the scales."

The Swift president also voiced a plea that the federal government balance its budget at an early date.

"If we are to avoid national insolvency," he said, "we must insist on our representatives in government applying to our national fiscal affairs the simple thesis that we all know to be true in our private affairs—that we cannot continue indefinitely to spend more than our income. Lack of thrift on the part of a nation is just as reprehensible as it is on the part of an individual and fraught of course, with much greater consequences.

"The only effective ways to halt present inflationary trends are to balance the federal budget at the earliest possible date and to stimulate the pro-



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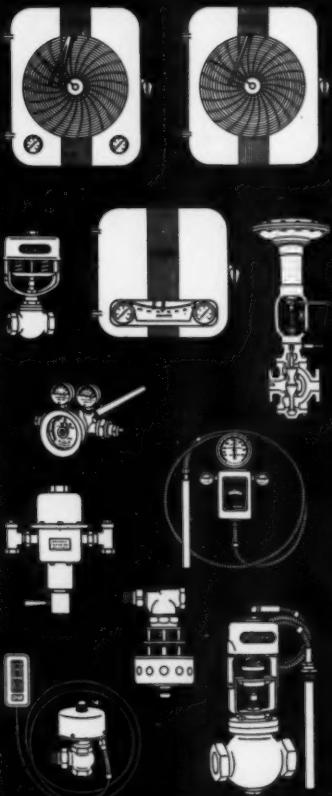


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duction of goods that people want by returning to the principle of free competitive pricing.

"As never before we need leadership of the ablest type. We need men of character, high purpose and sound judgment, who can think and act in terms of the common good."

PANCREAS CEILING UP

The ceiling price for individually frozen sheep pancreas glands was increased 9¢ per lb.—from 16¢ to 25¢—by the Office of Price Administration this week in Amendment 30 to Second Revised Supplementary Regulation 14, effective June 22. The price agency said that the product is used almost entirely in turning out amino acids to be used in the treatment of stomach ailments.

The price raise is intended to encourage slaughterers to increase the number of sheep pancreas glands salvaged and sold to pharmaceutical houses producing amino acids.

At the same time, OPA said that a buyer may pay a broker a commission not to exceed 5 per cent of the seller's maximum price for pancreas glands, concentrated bile and liquid bile. However, if a seller's commission to the broker is 5 per cent or more, the broker may not receive any fee from the buyer. A buyer is permitted to pay the broker a commission only to the extent that the combined commission from the seller and buyer does not exceed 5 per cent of the seller's maximum price for pancreas glands and bile.

Formerly, the broker's fee established by OPA was 12½¢ for each 100 lbs. or 100 gallons of glands or bile. OPA said the new fee is more in line with industry custom.

MORE CEILINGS LIFTED

Price ceilings on several items of interest to some meat packers and sausage manufacturers have been removed or suspended indefinitely by OPA. These items include: imported and domestic brined pimientos; imported fresh canned peppers; tamales in hermetically sealed containers, made from poultry, rabbit or any meat except beef, veal, pork, lamb or mutton (tamales made from the last five items are still under price control); imported and domestic smoked poultry, cooked poultry and canned or frozen cooked poultry.

RMPR 169 CORRECTED

In a correction to Amendment 67 to RMPR 169 issued this week by OPA the price agency states:

"In Amendment 67 to RMPR 169, in the 7th paragraph the price for Kosher cooked or smoked peppered beef (pastrami), items graded AA, A and/or B in footnote 5 of § 1364.452 (p) (3) (ii) is erroneously stated to be \$66.50. This price is corrected to read \$67.75."



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WELL WATER SYSTEMS VERTICAL TURBINE PUMPS

Meat Board Activities

(Continued from page 15.)

given last fall for Army and Veteran hospitals, having a total attendance of 19,733.

The department plans to rebuild its program of giving meat merchandising aid to retailers in 1946-47.

The main 1945-46 project was the nationwide program for quantity meat users which was described on page 14.

Subject matter presented at the meetings for hotels, restaurants, etc. included facts on the conservation of meat through proper cutting, trimming, low temperature cooking and on the food value of meat. The program was presented at 49 meetings in 46 cities, with a total attendance of 15,144. Following the discussion a brief presentation of a typical program was given by the merchandising and homemakers' service departments.

Mr. Lavoi reported on the renewal of intercollegiate meat judging and meat identification contests. The meat judging contests were begun in 1926. They were held at the International at Chicago, the American Royal at Kansas City, the Southwest Exposition at Fort Worth, Tex., and the Eastern States Exposition at Springfield, Mass. Forty-one contests have been held and 327 students have participated. The Board also supports a contest for FFA and 4-H clubs.

Home Economics Department

Miss Reba Staggs, appointed head of the department recently, reported on sources of information on the selection and preparation of meat and how the material developed is used.

As indicative of the completeness of the Board's meat library, she said that it consisted of 604 volumes, including research bulletins, cook books, reference books, food and nutrition dictionaries, professional magazines and popular magazines for women.

Miss Staggs reported that the new technicolor slide film on how to cook meat with dry heat has been enthusiastically received and that there is need for similar slide films on cookery by moist heat and on the identification of meat cuts.

Nutrition Department

Anna E. Boller, director of the department, spoke on interpreting and popularizing scientific data on the nutritive value of meat.

The nutrition yardstick, first published three and a half years ago, has recently been revised and reprinted. This yardstick has been accepted by professional groups and has the approval of the American Medical Association. More than 30,000 copies of the first edition were distributed, and 60 per cent of these were sold. The food value charts have also been revised in form and improved as teaching tools. In 15 years the Board has distributed 147,550 sets of charts.

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SOME DOUBTS ARISING ABOUT U. S. PLANS FOR CANNED MEAT BUYING

There were reports this week that government canned meat purchasing activities may be curtailed soon and that deliveries on some types of product may be cut off during the latter part of July. It is understood that one of the agencies for which the Production and Marketing Administration is buying—UNRRA—may run out of funds about that time. However, this would not affect the program under which the USDA is buying some products for foreign governments.

The first step in the withdrawal may have been taken this week since PMA is known to have been in touch with meat canners who are in a deficit position on deliveries against contracts for beef tushonka. It is understood that the government is pretty well stocked on this item, particularly since the need for it appears to be confined mainly to Russia's Baltic satellites.

The government is still interested in buying such items as canned luncheon meat, chopped ham, sausage, pork and gravy and beef and gravy which can be more widely distributed.

There has been no indication of any USDA intent to withdraw its canned meat set-aside and, in fact, has recently issued Amendment 34 to WFO 75.3 and

Amendment 40 to WFO 75.2 establishing conversion factors to be employed in computing credit against set-aside obligations for meat used in the manufacture of specified canned meat products.

Some in the trade are guessing that meat price decontrol on June 30 would bring a big change in the canned meat purchasing program. It is felt that the government may not be able or willing to pay the higher prices which would probably be necessary in the event of decontrol.

Canned meat contracts would be subject to cancellation within ten days of the termination of price control by either the contracting canner or the government. This "escalator" provision which was recently approved for use in CCC contracts has now been made an integral part of Schedule FSAC-10. The latter schedule establishes the specifications for product bought by the meat merchandising division, livestock branch of PMA, and also the terms and conditions under which such product is bought, packaged and shipped.

It is pointed out that in view of the inclusion of this escalator clause within FSAC-10, it will not be necessary for vendors to include the complete wording of the escalator clause in their contracts with the meat merchandising division. It has been suggested, however, that a direct reference to the contract escalator clause, as provided by FSAC-10, should

be made in all contracts of this kind.

There is good reason to believe that set-aside orders of the Department of Agriculture will not be directly affected by any action taken by Congress with respect to price control. The authority of the Department of Agriculture to require the set-aside of meat stems from the Second War Powers Act, recently renewed by Congress.

OPA REFUSED INJUNCTION

Judge R. M. Gibson in federal court for the western district of Pennsylvania recently denied the Office of Price Administration an injunction against the Denholm Packing Co., Pittsburgh, Pa., in connection with MPR 574, but retained the case on the docket and gave OPA the right to renew its request for injunctive relief should violations of the regulation be resumed at any future time.

The court found that the violations were not willful and that purchases made by the defendant were in good faith, with no intention of violating the regulation, and that "the actions of the defendant were the result of failure to take practicable precautions in that upon the slaughtering of said cattle, they failed to grade out as the defendant in good faith believed they would do."

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- 1 Eliminates fire hazards
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PROVISIONS AND LARD

Weekly Review

Shortage of Meat Animals Forces Cut in Storage Holdings

THE broad demand for meats and the continued short supply of livestock being slaughtered in inspected plants forced packers to reduce further their holdings of meats during May. June 1 stocks of pork were the second smallest on record for the date while beef holdings were smallest for June 1 since 1943. Storage holdings of all other meats were under those of a month earlier and that also applied to lard and rendered pork fat holdings.

Storage stocks of meat normally decline in May; lard inventories follow a less definite trend for the period.

Beef stocks for the period under review totaled 107,598,000 lbs., almost 30,000,000 lbs. less than was held a month earlier and well over 100,000,000 lbs. less than on June 1, 1945. Practically all of the decline last month was registered in the frozen items while the decline in cured and smoked beef was relatively small. Veal stocks showed the same trend, dropping from 3,475,000 lbs. on May 1 to 3,178,000 lbs. on the opening day of this month.

Pork Holding Small

The decline in pork meat holdings amounted to about 10,000,000 lbs. for the month so that stocks totaled 369,814,000 lbs. on June 1 compared with 379,373,000 lbs. a month earlier and 305,996,000 lbs. on the corresponding 1945 date. The year ago total was an all-time low for June 1, with the current stock figure the runner up. The five-year average (1941-45) for the date is close to 600,000,000 lbs.

All other meat items in storage were reduced during the month, including lard and rendered pork holdings. The combined inventories of the latter totaled 46,508,000 lbs., a new low for the date and compare with a five-year average of 242,519,000 lbs.

Lamb and veal stocks show rather marked declines from both a month earlier and the corresponding period a year earlier.

With current marketings and slaughter of livestock running at an extremely low ebb, prospects are that stocks in storage will be further reduced this month. Most livestock feeders have been holding back on meat animals recently awaiting the decision on whether the life of OPA will be continued or cut short by the end of this month. More normal marketings of livestock will result, whatever the decision may be, the trade believes.

U. S. COLD STORAGE STOCKS ON JUNE 1

	June 1, 1946	May 1, 1946	June 1, 1945	June 1, 5 yr. av. 1941-45
	Thousands of pounds			
BEEF				
Frozen	103,353	131,334	210,049	133,344
In cure, cured and smoked	4,245	5,348	4,964	11,434
Total beef	107,598	136,682	215,013	144,778
PORK				
Frozen	186,284	190,411	106,778	264,641
Dry salt in cure and cured	44,704	44,625	67,149	118,866
All other, in cure, cured and smoked	138,766	144,337	132,069	206,911
Total pork	369,814	379,373	305,996	300,647
OTHER MEATS AND MEAT PRODUCTS				
Lamb and mutton	11,296	12,171	13,870	9,605
Veal	3,178	3,475	5,748	
All edible offal, frozen and cured	38,438	43,804	23,391	87,233
Canned meats and meat products	21,354	23,162	18,521	
Sausage room products	16,872	20,844	25,942	
Lard	44,155	69,096	60,912	
Rendered pork fat	2,353	2,057	3,427	242,519

Included in above figures are the following government-held stocks in Cold Storage, outside of processors' hands, as at June 1, 1946: beef, 28,071,000 lbs.; pork, 35,724,000 lbs.; lamb and mutton, 650,000 lbs.; veal, 232,000 lbs.; lard and rendered pork fat, 8,591,000 lbs.

BACON OUTPUT UP BUT MOST MEAT PRODUCTION OFF

OUTPUT of both canned meats and sausage showed further declines during May when compared with a month earlier and the same period in 1945, according to figures on the volume of meat food products prepared and processed in federally inspected plants. However, another sharp increase was registered in production of sliced bacon and the total for the month was only slightly under the all-time high mark established in August, 1944.

Total sausage output during May was 124,395,000 lbs., compared with 126,038,000 lbs. in April and 143,661,000 lbs. a year earlier. Slight production gains were noted in both fresh and dried or semi-dried sausage output, but these gains were more than offset by the smaller production of smoked and/or cooked sausage.

Canned meat production for the month under review totaled 150,245,000 lbs. against 158,879,000 lbs. a month earlier and 194,482,000 lbs. in 1945. More beef and pork were canned during May, but totals were smaller for sausage, soup and miscellaneous items than a month previous.

Sliced bacon production has moved up
(Continued on page 49.)

*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

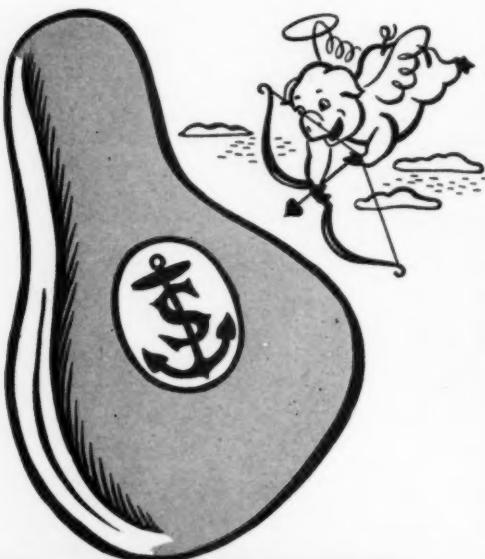
	May, 1946 lbs.	May, 1945 lbs.	5 mos. 1946 lbs.	5 mos. 1945 lbs.
Meat placed in cure—				
Beef	4,912,000	6,404,000	31,501,000	38,935,000
Pork	242,166,000	203,648,000	1,252,594,000	1,093,073,000
Smoked and/or dried—				
Beef	2,158,000	3,042,000	15,379,000	20,105,000
Pork	150,697,000	119,858,000	790,746,000	677,158,000
Sausage—				
Fresh (finished)	31,068,000	47,480,000	171,775,000	217,204,000
Smoked or/or cooked	84,185,000	86,400,000	416,430,000	440,280,000
To be dried or semi-dried	9,143,000	9,782,000	46,388,000	54,782,000
Total sausage	124,395,000	143,861,000	636,592,000	712,275,000
Loaf, head cheese, chili con carne, jellied products, etc.	20,650,000	20,688,000	90,637,000	102,384,000
Bacon (sliced)	56,281,000	29,495,000	251,752,000	157,794,000
Cooked meat—				
Beef	1,824,000	2,054,000	11,026,000	12,840,000
Pork	41,091,000	24,158,000	211,149,000	133,736,000
Canned meat and meat food products—				
Beef	14,272,000	16,213,000	61,400,000	110,550,000
Pork	71,800,000	82,253,000	311,579,000	400,359,000
Sausage	5,787,000	15,429,000	33,205,000	83,674,000
Soup	31,044,000	29,339,000	201,809,000	156,414,000
All other	27,342,000	51,248,000	193,292,000	307,520,000
Total canned meats	150,245,000	194,482,000	801,295,000	958,526,000
Lard—				
Rendered	102,736,000	96,740,000	598,877,000	507,832,000
Refined	94,193,000	86,704,000	515,320,000	430,092,000
Pork fat—				
Rendered	6,827,000	6,924,000	37,408,000	46,330,000
Refined	4,821,000	5,624,000	26,613,000	34,062,000
Olive stock	4,426,000	12,592,000	39,410,000	59,590,000
Edible tallow	4,493,000	9,152,000	27,615,000	48,460,000
Compound containing animal fat	21,425,000	23,399,000	109,981,000	114,065,000
Oleomargarine containing animal fat	2,521,000	4,445,000	13,866,000	24,284,000
Miscellaneous	4,285,000	5,087,000	18,128,000	21,006,000

*These figures represent "inspection pounds" as some of the products recorded more than once due to having been subjected to more than one such as curing first and then canning.

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WHOLESALE FRESH MEATS

#Carcass Beef

Week ended	
June 19, 1946	
per lb.	
Steer, hfr., choice, all wts....	.2105
Steer, hfr., good, all wts....	.2005
Steer, hfr., com., all wts....	.1805
Steer, hfr., utility, all wts....	.1605
Cow, commercial, all wts....	.1805
Cow, canner and cutter....	.1330
Hindquarters, choice....	.2330
Forequarters, choice....	.1905
Cow, hfr., commercial....	.1930
Cow, foreq., commercial....	.1705

**Lamb

Choice lambs3000
Good lambs2800
Commercial lambs2600
Choice hindsaddle2500
Good hindsaddle2300
Choice fore2100
Good fore1900
Mutton legs, choice.....	.1700
Mutton loins, choice.....	.1600

**Mutton

Choice sheep3000
Good sheep2800
Choice saddles2600
Good saddles2400
Choice fore2200
Good fore2000
Mutton legs, choice.....	.1700
Mutton loins, choice.....	.1600

****Quot. on lamb and mutton are for Zone 5 and include 10¢ for steaks, etc., plus 25¢ per cwt. for del.**

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	.245
Picled loins245
Tenderloins, 1/8 lb. cartons.....	.245
Tenderloins, loose245
Skinned shldrs., bone in245
Spareribs, under 3 lbs.245
Boston butts, 3/8 lbs.245
Boneless butts, c. t.245
Neck bones245
Pigs' feet245
Kidneys245
Livers, unblemished245
Brains245
Ears245
Snouts, lean out245
5 lbs. lean in245
Heads245
Chitterlings245
Tidbits, hind feet245

***Prices carlot and loose basis.**

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper350
Fancy skinned hams, 14/18 lbs., parchment paper350
Fancy trim, brisket off, bacon, 8 lb. down, wrap350
Square cut seedless bacon, 8 lb. down, wrap350
Beef sets, smoked350
Insides, D Grade350
Outsides, D Grade350
Knuckles, D Grade350

Quotations on pork items are less, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$18.00
Regular tripe, 200-lb. bbl.	\$18.00

Honey, tripe, 200-lb. bbl. \$18.00

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$28.00
80-100 pieces	28.00
100-125 pieces	28.00
Clear plate pork, 25-35 pieces	24.00
Brisket pork	20.00
Plate, beef, 200 lb. bbls.	20.00
Ex. plate beef, 200 lb. bbls.	20.00

For prices on sales to War Procurement Agencies, see Amendment 26 to RMPR 148, effective May 26, 1945.

***Quot. on pork items are for lots 5,000 lb. lots and include all permitted additions, except baking and loc. del.**

SAUSAGE MATERIALS

Catton basis, Chgo. zone, loose basis:	
Reg. pork trim, (50% fat)	10
Sp. lean pork trim, 85% fat	20
Fcy. lean pork trim, 95% fat	20
Pork cheek meat	18
Pork livers, unblemished	12
Boneless bull meat	15
Boneless chuck	17
Short meat	17
Beef trimmings	18
Dressed cannery	18
Dressed cutter cows	18
Dressed bologna bulls	18
Pork tongues	18

***Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.**

A Parade of **GOOD REASONS**

why a Pick does the trick

Instantaneous Heating — Hot water is always on the spot with a PICK. Steam is injected directly into the water — heat is transferred instantly. No storage tanks needed.

Q
Pat
injec
steam
load —
shaking

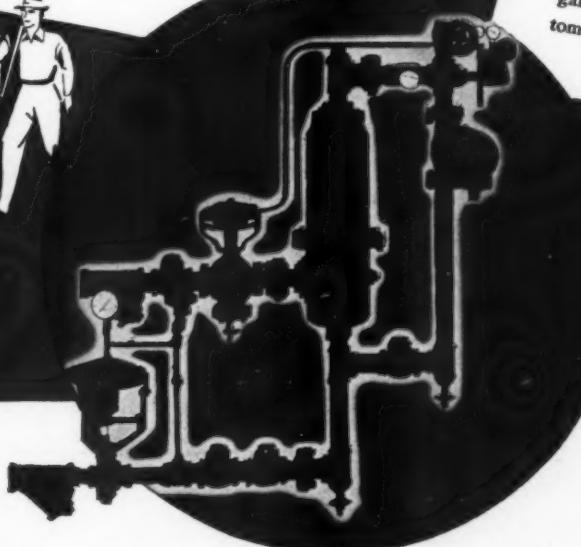
Accurate Temperature Control — Any temperature within the effective range between 40° and 180° Fahrenheit can be instantly selected and accurately maintained or varied at will.



Quiet Steam Injection Heating — Patented Pressurizer Piston stabilizes injection pressure — assures controlled steam injection at all levels of heater load — eliminates pipe hammering and shaking pipes.



Complete Range of Sizes — There is a PICK to fit your needs. Seven sizes with maximum capacities of 10 to 200 gallons per minute. Every heater is "custom-selected" to your plant requirements.



Pick INSTANTANEOUS WATER HEATERS

ONLY the PICK gives you this combination of advantages. It saves time, plant space, and money. Steam injection heating is low cost and efficient. Pick Instantaneous Heaters can serve as Primary Heaters or can be easily installed at any

point in the plant to supplement existing facilities or to "boost" and correct temperature deficiencies. For complete information and specifications write PICK MFG. COMPANY, Dept. 1115, West Bend, Wisconsin.

Made by **PICK MANUFACTURING CO., West Bend, Wisconsin, U. S. A.**



**PACK YOUR LARD
OR
MEAT IN METAL CANS**



HEEKIN
Lithographed
METAL CANS
for
MEAT PRODUCTS

- HAMBURGERS—FRANKFURTENS
- HAM PRODUCTS—CHILI
- LARD—COUNTRY SAUSAGE
- CORNED BEEF HASH
- CHICKEN GIBLETS, ETC.

PLAIN OR LITHOGRAPHED METAL CANS FOR THE PACKING INDUSTRY

HEEKIN
Lithographed
CANS

THE HEEKIN CAN CO.

CINCINNATI 2, OHIO

DRY SAUSAGE

*Cervelat, dry, in hog bungs.	.59%
Thuringer	.32%
*Farmer	.42%
*Holstein	.42%
*B. C. Salami, semi-dry	.55%
*B. C. Salami, semi-dry	.33%
Genoa style Salami	.64%
*Pepperoni	.52%
*Mortadella, semi-dry	.29%
Cappicola (cooked)	.48%
Proncuitto	.38%

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers
of sausage.)

Beef casings:	
Domestic rounds, 1½ in. to 1½ in., 180 pack.....	.20
Domestic rounds, over 1½ in., 140 pack.....	.35
*Export rounds, wide, over 1½ in.45
Export rounds, medium, 1½ in. to 1¾ in.33
Export rounds, narrow, 1¾ in. under34	.95

No. 1 weasands, 22 in. up 7

No. 1 weasands, 24 in. up 8

No. 2 weasands..... 5

No. 2 bungs..... 10

*Middle sewing, 1½ in.
2 in.

*Middle, select, wide,
2@2½ in.65

*Middles, select, extra,
2½@2½ in.10@1.15

*Middles, select, extra,
2½ in. & up.12@1.45

Dried or salted bladders,
per dozen: .24

12-15 in. wide, flat..... 1.10@1.15

10-12 in. wide, flat..... .90@ .95

8-10 in. wide, flat..... .35@ .40

6-7½ in. wide, flat..... .25@ .30

Pork casings:

Extra narrow, 20 mm. &
dn.24@2.20

Narrow medium, 29@32 mm.24@2.20

Medium, 32@35 mm.21

Spe. medium, 35@38 mm. 1.80@1.90

Wide, 38@43 mm. 1.90@1.90

Extra wide, 43 mm. 1.50@1.60

Export bungs..... .23

Large prime bungs..... .18

Medium prime bungs..... .18

Small prime bungs..... .10@ .11

Middles, per set..... .21

Quotations are for domestic produc-

tions only.

*Domestic production only.

SEEDS AND HERBS

Whole for Sam.

Caraway seed	.35	.40
Cominos seed	.47	.52
Mustard sd., fcy. yel.	.28	..
American	.28	..
Marjoram, Chilean	.30	.35
Oregano	.15	.18

OLEOMARGARINE

White domestic, vegetable	.19
White animal fat	.19
Water churned pastry	.19
Milk churned pastry	.19
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.	.14@.15
Yellow, deodorized, salad or win- terized oil, in tank cars, del'd	
Chicago	
Rapeseed oil	
Cents per lb. del'd in tank cars.	
Cottonseed oils, basis 50% T.F.A.	
Midwest and West Coast	
East	
Corn foot, basis 50% T.F.A.	
Midwest	
East	
Soybean foot, basis 50% T.F.A.	
Midwest and West Coast	
East	
Soybean oils, in tanks, f.o.b. mills,	
Midwest	
East	
Corn oil, in tanks, f.o.b. mills.	
Midwest	
East	
Manufacturer to jobber prices, f.o.b.	

STAINLESS STEEL

Adelmann Ham Boilers
now available in this
superior metal. Life-time
wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.,

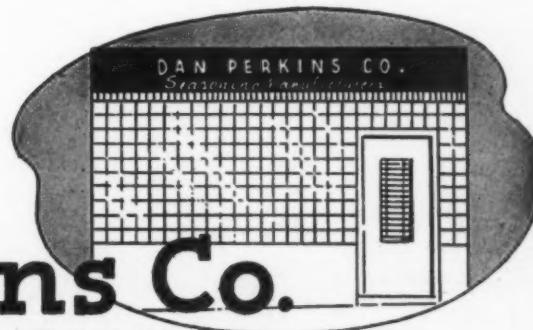
King Bologna . . .



KING OF THE FIELD

when seasoned with

PERKINS SEASONINGS



Dan Perkins Co.

MEMPHIS, TENN.

AMERICA'S FINEST SEASONINGS

SERVING THE MEAT INDUSTRY OVER 40 YEARS



WHEE... we are happy again in

ADLER STOCKINETTES

fred L. Lahm
222 WEST ADAMS STREET, CHICAGO, ILL.

SELLING AGENT FOR STOCKINETTES MADE BY
THE ADLER COMPANY

CINCINNATI 14, OHIO

WORLD'S LARGEST KNITTERS OF STOCKINETTES

STANDARD

Prime Surface

COLD PLATES

For Maximum
Refrigerating Efficiency



THE STANDARD-DICKERSON
CORPORATION

46-76 Oliver Street • Newark 5, N.J.

STANDARD KNOWS REFRIGERATION

Copyright 1945 by The Standard Dickerson Corporation

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	2230
Steer, heifer, good	2130
Steer, heifer, commercial	1930
Steer, heifer, utility	1730
Cow, commercial	1930

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50¢ per cwt. for loc. del.

KOSHER BEEF CUTS

Steer, hfr., rib, choice	2580
Steer, hfr., rib, good	2455
Steer, hfr., rib, commercial	2280
Steer, hfr., rib, utility	2030
Steer, hfr., tri., choice	2170
Steer, hfr., tri., good	2095
Steer, hfr., tri., commercial	1970
Steer, hfr., tri., utility	1770
Steer, hfr., reg. chk., choice	2445
Steer, hfr., reg. chk., good	2295
Steer, hfr., reg. chk., commercial	2170
Steer, hfr., reg. chk., utility	1895
Steer, hfr., loin, choice	2130
Steer, hfr., loin, good	2055
Steer, hfr., loin, commercial	2480
Steer, hfr., loin, utility	2155

The above quotations do not include charges for koshering but do include 50¢ per cwt. for delivery.

FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.	25%
Shoulders, regular	22%
Butts, regular 3/8 lbs.	26%
Hams, regular, under 14 lbs.	24%
Hams, skinned, fresh, under 14 lbs.	26
Picnic, fresh, boneless	22
Pork trimmings, ex. lean	32
Pork trimmings, regular	19 1/2
Spareribs, medium	16 1/2
Boston butts, 3/8 lbs.	22
City	
Pork loins, fr., 10/12 lbs.	27 1/2%
Shoulders, regular	23 1/2%
Butts, boneless, C. T.	32
Hams, regular, under 14 lbs.	24
Hams, skinned, under 14 lbs.	26
Picnic, bone in	23 1/2%
Pork trim, ex. lean	32
Pork trim, regular	19 1/2
Spareribs, medium	16 1/2
Boston butts, 3/8 lbs.	22

COOKED HAMS

Cooked hams, skin on, fattened, 8/ down	46 1/2
Cooked hams, skinless, fattened, 8/ down	49 1/2

*SMOKED MEATS

Reg. hams, under 14 lbs.	25%
Reg. hams, 14/18 lbs.	25%
Reg. hams, over 18 lbs.	25%
Skd. hams, under 14 lbs.	25%
Skd. hams, 14/18 lbs.	25%
Skd. hams, over 18 lbs.	25%
Picnics, bone in	25%
Bacon, Western, 8/12 lbs.	25%
Bacon, City, 8/12 lbs.	25%
Beef tongues, light	25%
Beef tongues, heavy	25%

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., bd. on, lf. fat in	
June 19, under 80 lbs.	22 1/2
81 to 99 lbs.	21 1/2
100 to 119 lbs.	20 1/2
120 to 135 lbs.	20 1/2
137 to 153 lbs.	19 1/2
154 to 171 lbs.	19 1/2
172 to 188 lbs.	19 1/2

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.	25%
Good, 50@275 lbs.	25%
Commercial, 50@275 lbs.	25%
Utility, 50@275 lbs.	25%

*Quotations are for zone 9 and include 50¢ for del. An additional 3 1/2¢ per cwt. permitted if wrapped in sacking.

DRESSED SHEEP AND LAMBS

Lamb, choice	27 1/2
Lamb, good	25
Lamb, commercial	24
Mutton, good & choice	18
Mutton, utility & call	18

*Quotations are for zone 9.

FANCY MEATS

Tongues, Type A	25%
Sweetbreads, beef, Type A	25%
Sweetbreads, veal, Type A	41%
Beef kidneys	25%
Lamb frieze, per lb.	25%
Livers, beef	25%
Oxtails, per lb.	25%

Prices 1. c. l. and loose basis for zone 9. For lots under 300 lbs., add \$0.625.

BUTCHERS' FAT

Shop fat	43.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	4.75 per cwt.
Inedible suet	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended June 15, 1946, were reported as follows:

	Week June 15	Previous week	Year ago
Cured meats, pounds	18,028,000	22,945,000	19,331,00
Fresh meats, pounds	23,176,000	29,929,000	36,498,00
Lard, pounds	5,594,000	7,584,000	4,578,00

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

**KEEP
FLOORS
IN**

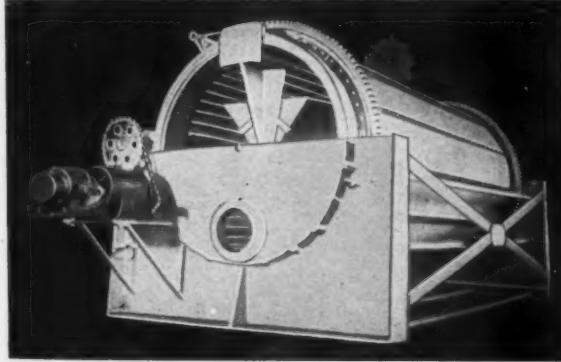
**CONSTANT
USE
WITH
CLEVE-O-CEMENT**

No need for floor repair shut-downs with CLEVE-O-CEMENT. Patches worn, rutted, cracked floors quickly, easily, at minimum cost. Applied in only a few minutes over wet or dry floors. Sets hard overnight. Simple and easy; no special tools required. Becomes 28 times harder than ordinary cement. Bonds perfectly. Insures smooth, non-porous, non-slip surface. Not an asphalt emulsion. Withstands heat, cold, water, steam. Especially designed for refrigerators, and cooling rooms.

Write for details of our FREE TRIAL OFFER.

The Midland Paint & Varnish Co.
9119 RENO AVENUE

CLEVELAND 5, OHIO



**THE NORTH SEWAGE SCREEN
STOPS Pollution—
SAVES By-Products**

- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Built in sizes to fit your plant capacity

GREEN BAY FOUNDRY & MACHINE WORKS

401 So. Broadway, GREEN BAY, WISCONSIN

Write for complete descriptive folder

**Cleaning Steam Jacketed
Aluminum Kettles**

For low cost, thorough cleaning of your steam-jacketed aluminum cooking kettles, try Oakite Composition No. 20. The energetic emulsifying action you get with this material so softens deposits that only a light brushing is necessary.

Oakite Composition No. 20 provides you with an extremely wide margin of safety on all aluminum equipment. It is particularly recommended where hard water conditions prevail.

FREE DIGEST

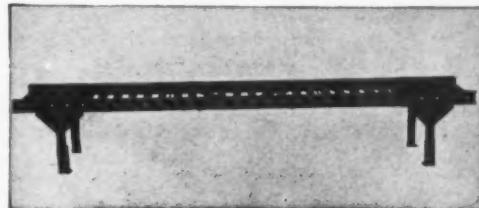
Describes many short cuts to fast, economical sanitation and maintenance cleaning. Write for your copy TODAY!

ASK US ABOUT CLEANING
Hog Dehairing Machines
Cutting Tables
Conveyors
Smoke House Drip Pans
Cutters, Grinders
Mixers, Kettles
Trolleys, All Types
Gambrel Sticks

OAKITE PRODUCTS, INC., 20 A Thames St., NEW YORK 6, N.Y.
Technical Service Representatives in Principal Cities of the U.S. and Canada

OAKITE Specialized CLEANING
MATERIALS • METHODS • SERVICE • FOR EVERY CLEANING REQUIREMENT

**LIGHT AND HEAVY DUTY CONVEYORS
POWER FLEX CONVEYORS • UNIT TABLES**



**If You Have a Conveying Problem
We Have An Answer!**

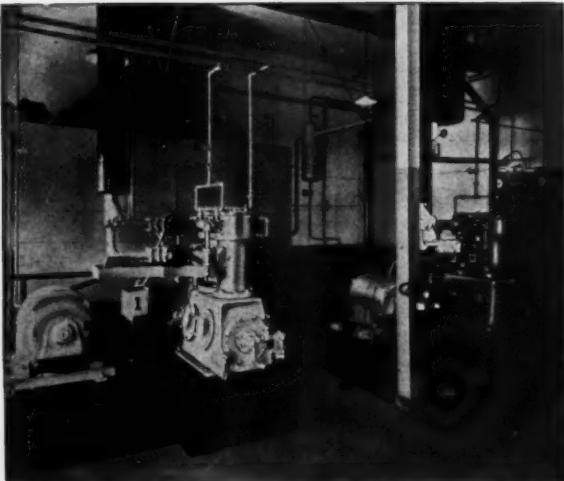
Irrespective of what your conveying needs may be, ISLAND has a practical piece of equipment to fill the need. It may be a portable unit or a permanent installation. Write us what you are planning and allow us to suggest units to do the job.

Bulletins on Portable Conveyors, Unit Tables, Belt Boosters, Un-scrambling Tables, Rotary Accumulating Tables Free on Request.

E. G. JAMES COMPANY
316 So. La Salle St. HARison 9066
CHICAGO 4, ILL.



**Minimum Refrigeration Cost?
Constant Operation?
Low Maintenance?**



2-20 TON TYPE-D
HOWE COMPRESSORS

Are you looking for low cost refrigeration; for equipment that will give years of dependable service; for minimum maintenance expense? These are but three of the many factors that govern your choice of refrigeration equipment. There is no one analysis that is best for all applications. But, whatever your particular requirements, you can be sure of getting the right set-up for your plant with a Howe installation.

When you need refrigeration equipment, don't hesitate to call upon the services of Howe Engineers. They will be glad to give you every possible help on questions of temperature and humidity control.



Specialists in Refrigeration Application for 33 years
DISTRIBUTORS IN ALL PRINCIPAL CITIES

HOWE ICE MACHINE CO.

2823 MONTROSE AVENUE • CHICAGO 18, ILLINOIS
Exclusive Refrigeration Equipment Builders Since 1912

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, JUNE 30, 1948

REGULAR NAME

	Fresh or Frozen	S.P.
8-10	22½	22%
10-12	22½	22½%
12-14	22½	22½%
14-16	21½	22
16-18	21%	22
18-20	20%	21
20-22	20%	21

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	21%	22
18-20	20%	21
20-22	20%	21

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	24½	24%
12-14	24½	24%
14-16	23%	24
16-18	23%	24
18-20	22%	23
20-22	22%	23
22-24	22%	23
24-26	22%	23
25-30	22%	23
25-up	22%	23

PICNICS

	Fresh or Frozen	S.P.
4-6	20½	20½
6-8	20½	20½
8-10	20½	20½
10-12	20½	20½
12-14	20½	20½

Short shank ½ over.

FUTURE PRICES

MONDAY, JUNE 17, AND
TUESDAY, JUNE 18,

LARD Open High Low Close
July No bids or offerings
Sept. 14.05b
Oct. No bids or offerings
Dec. 14.05b

WEEK'S LARD PRICES

P. S. Lard	P. S. Lard	Raw
Tierces	Loose	Leaf
June 17.....14.05b	13.05b	12.75b
June 18.....14.05b	13.05b	12.75b
June 19.....14.05b	13.05b	12.75b
June 20.....14.05b	13.05b	12.75b
June 21.....14.05b	13.05b	12.75b

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.80
Kettle ready tierces, f.o.b.	
Chicago C. L.	15.30
Lead kettle ready, tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b. Chicago C. L.	15.80
Shortening, tierces (North) c.a.f.	16.50
Shortening, tierces (South) c.a.f.	16.25

EASTERN FERTILIZER MARKETS

New York, June 19, 1948

Fertilizer manufacturers are waiting for the new schedule of prices for sulphate of ammonia, superphosphate, potash, and other materials which are expected shortly. Practically no trading was reported in packing-house by-products due to the limited operations of the producers.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
Under 8	18½	18%
8-12	18	18%
12-16	16½	17%
16-20	16	17%
20-22	15½	16%

D.S. BELLIES

Clear

16-20	15%	15%
20-25	15%	15%
25-30	15%	15%
30-35	15%	15%
35-40	15%	15%
40-50	15%	15%

GREEN AMERICAN BELLIES

16-20	15	15
20-25	15	15
25 and up	15	15

FAT BACKS

Green or Frozen	Cured	
6-8	11½	11½
8-10	11½	11½
10-12	11½	11½
12-14	11½	11½
14-16	11½	12
16-18	12½	12½
18-20	12½	12½
20-25	12½	12½

OTHER D.S. MEATS

Fresh or Frozen	Cured	
Regular plates	11½	11½
Clear plates	10½	10½
Jowl butts	10½	10½
Square jowls	11½	11½

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports		
.....\$20.00		
Blood, dried, 16% protein, \$5.00		
*Unground fish scrap, dried, 60% protein \$1.21 per unit, f.o.b. Fish Factory.		
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports		
.....\$20.00		
in 200-lb. bags		
.....\$2.40		
Fertiliser tankage, ground, 10% ammonia, 10% B. P. L. bulk		
.....4.25 & 10		
Feeding tankage, unground, 10-12% ammonia, 51% B. P. L. bulk		
.....\$2.00		

Phosphates

Bone meal, stems 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit
Dry Rendered Tankage 45/50% protein, unground	\$1.80

*Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.

CALIF. SLAUGHTER

State-inspected kill of live stock for May, 1948:

Cattle	22,80
Calves	21,96
Hogs	10,61
Sheep	31,63

Production for the month:

Total	4,502,00
Plants under state inspection May 31, 1946, 177. Plants under state approved municipal inspection May 1946, 128.	
.....	
.....	
.....	

service
Cured
10%
10%
17%
17%
10%

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state of
May 11

, 1944

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Cured
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19%
17%
17%
16%

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11½

20

0
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5

Why do so many meat processors prefer RUJAK?

RUJAK

1. It's economical . . . efficient . . .

In designing Rujak Rendering and Slaughtering Equipment, Rujak trained engineers take into consideration every feature, no matter how small, which will give you economy and efficiency in operation. They want to be sure that you get machinery that will turn out the best possible products at the lowest possible cost to you.

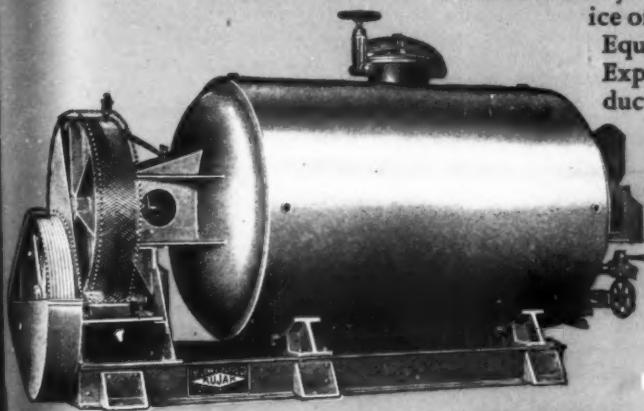
2. Durable . . . dependable . . .

All materials used in the construction of Rujak Rendering and Slaughtering Equipment are rigidly tested. That extra margin of safety which means the difference between frequent break downs and uninterrupted satisfactory service is present in every piece of Rujak equipment.

3. Long lived . . . trouble-free . . .

Reports from meat processing plants all over the nation testify to the long life and trouble-free service of Rujak Rendering and Slaughtering Equipment. Maintenance costs are low. Expensive millwright labor and production time is saved.

So if your plans call for additional or replacement equipment in your plant be sure to consult Rujak before you decide.



THE JOHN J.

DUPPS

COMPANY

AMERICAN BUILDING

CINCINNATI 2, OHIO

FROM A SINGLE MACHINE TO A COMPLETELY EQUIPPED PLANT

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Production of these items is at the lowest level in many years since many cattle and hog finishers have elected to hold back their livestock until it is decided whether the life of meat and livestock price controls will be ended on June 30. In the event controls are lifted it is believed that livestock marketings will be heavy for a time and that production of tallow and greases will show an increase. It is expected that the end of price control will divert livestock from the black market operators and put more product in legitimate channels. Even if controls are maintained after July 1, however, some increase in hog and cattle marketings is expected, although the movement may not be so great as it would be if prices were freed. Bids above the markets are being placed for tallow and greases, with little "escalator clauses" offered, and it is believed some product is moving that way. However, most of the current production is being applied against old contracts with only an occasional new sale reported.

In this connection it should be noted that there is sharp difference of opinion over the status of inedible animal fats under the price control death sentence passed by the Senate. The National Renderers Association believes that it will be impossible to maintain price controls over tallow, greases, hides, etc., in case meats and livestock are freed, but the Tanners' Council of America this week declared that the Senate de-control measure does not affect hides or skins or other inedible products.

The movement this week included fancy tallow at 8½c; choice, 8½c; special, 8½c, and No. 1 at 8½c. Grease sales included choice white at 8½c; A-white, 8½c; B-white at 8½c, and lower grades all at maximums.

VEGETABLE OILS

Users of vegetable oils report conditions have become very critical because of the lack of product and processing operations are at the lowest level in many years. Indications are that little or no improvement will be seen for the balance of this year. The shortage of fats and oils was given further emphasis this week when the Chicago Board of Trade ordered all lard future contracts closed because the supply for normal trading will be inadequate for an indefinite period, perhaps the balance of the year.

SOYBEAN OIL.—A few tanks of soybean oil were reported moving against previous contracts, but current crushing volume is too light for new commitments. Quotations are maintained at ceiling levels.

PEANUT OIL.—The trade for peanut oil has dried up and no new business will be completed until the crop is harvested.

OLIVE OIL.—The trade is now convinced that there will be no important imports from Spain or Italy this season. It is reported that supplies of olive oil, especially in Spain, are unusually low and that difficulty is being encountered in obtaining stocks for export. Domestic demand has proved much larger than anticipated, and much of the oil originally intended for export has disappeared into domestic channels. Even if traders here are able to secure the soybean oil for exchange, the trade feels that the deal could not be carried through.

COTTONSEED OIL.—Production of both crude and refined cottonseed oil for the period of August 1, 1945, through May 31, 1946, was sharply under a year earlier, the Bureau of Census reports. Meanwhile, the spot and futures market is inactive.

BY-PRODUCTS MARKETS

Blood

	Unit Ammonia \$5.50*
Unground, loose	
Digester Feed Tankage Materials	
Unground, per unit ammonia	\$5.50*
Liquid stick, tank cars	2.65
Packinghouse Feeds	
Carcets, per ton	
65% digester tankage, bulk	\$86.41**
60% digester tankage, bulk	\$81.08**
55% digester tankage, bulk	75.05**
50% digester tankage, bulk	70.28**
45% digester tankage, bulk	65.50**
50% meat, bone meal scraps, bulk	60.00**
*Blood-meal	99.43**
Special steam bone-meal	30.00 @ \$5.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00 @ \$4.00
Steam, ground, 2 & 26	35.00 @ \$4.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85 @ 4.00
Bone tankage, unground, per ton	30.00 @ \$3.00
Hoof meal	4.25 @ 4.50

Dry Rendered Tankage

	Per unit Protein
Hard pressed and expeller unground	
55% protein or less	\$1.25*
55 to 75% protein	1.25*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00
Hide trimmings (green salted)	.90
Sinews and pizzles (green, salted)	.90

	Per ton
Cattle jaws, skulls and knuckles	\$45.00
Pig skin scraps and trim, per lb.	7.50 @ 7½

Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00 @ \$8.00
Light	70.00
Flat shins, heavy	\$55.00 @ \$7.00
Light	65.00
Blades, buttocks, shoulders & thighs	62.50 @ \$5.00
Hoofs, white	nominal
Hoofs, house ran, assorted	40.00 @ \$4.00
Junk bones	\$26.00

Animal Hair

	Per ton
Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	35.00 @ 10.00
Winter processed, black, lb.	\$ 5.00
Cattle switches	4 @ 8
Winter processed, gray, lb.	\$ 8

*Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.

**Denotes ceiling price, f.o.b. shipping point.

†Based on 15 units of ammonia.

‡Delivered Chicago.

Willibald Schaefer Company

PROCESSORS OF ANIMAL FATS AND OILS

AMERICAN MEAT INSTITUTE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE
ST. LOUIS 7, MO.

CHESTNUT 9630
TELETYPE
WESTERN UNION PHONE

HIDES AND SKINS

Trade awaiting OPA news before buying permits are released July 1—Cattle kill at Chicago and in Southwest at low point.

Chicago

HIDES.—The OPA extension bill, now being rewritten by a House-Senate conference committee, is still the center of all interest in the hide trade, as well as other commodities. New buying permits covering June hides are scheduled for release July 1. Definite news as to the future of OPA will necessarily be available by that time.

The permits are expected to be reduced again, in keeping with current slaughter operations, but there is some hope in the trade that dealers and small killers who held back hides last month will be willing to release them July 1, regardless of the fate of OPA. There is thus more hope of filling the reduced permits this month. During last month's trading, upwards of 50 percent of the permits were reported to have been unfilled.

Cattle kill this week has been at a very low point among the federally inspected houses. One large killer, for the first time in over thirty years, killed no cattle at Chicago during the first

four days of this week. The smaller beef killers at Chicago have been gradually closing down all week, with the last one reported shutting down Thursday night. The live cattle market at Chicago on Wednesday was the wildest in years, with buyers on hand at 3:00 a.m. and the market cleaned up by 9:30 a.m. Better than 40 percent of the total cattle run that day sold at the \$18.00 ceiling, regardless of grading, mostly for shipment to the East and the average price was around \$17.75, or within 25¢ of the top.

The figures released this week by the U.S. Dept. of Agriculture covering federal inspected slaughter during May by stations, indicate that cattle kill on the Pacific Coast during May was about the same as May of 1945; the New York, Baltimore and Philadelphia areas showed increases; but all other sections, particularly the Southwest, showed only a small percentage of kill as compared with May 1945. Quite a few cattle are reported to have been bought recently for short feeding, in preparation for the possible abandoning of OPA; in such event, it is expected cattle raisers will let the market rise a bit before selling.

The USDA Meat Board estimated inspected cattle slaughter for week ended

June 15 down to 109,000 head, a drop of 16 per cent from previous week's total of 130,000; 56 percent under the 249,000 of a year ago; and 51 percent under same week of 1944. The kill during this current week will be even less.

Calf slaughter was estimated at 74,000 head, or 17 percent under the 89,000 reported previous week; 36 percent under the 116,000 of a year ago; and 45 percent under same week of two years ago.

All packer, small packer and country hides are quotable strong at the ceiling prices as previously listed. The Pacific Coast market is also quotable at the local ceiling. Demand is expected to absorb all offerings during July trading period, despite rumors late this week that some Massachusetts tanners are closing down because of strikes, and that hides in transit will have to be put into cold storage.

FOREIGN WET SALTED HIDES.—There has been no trading reported from the South American market since the Argentine government put an embargo on export permits, and there is currently some speculation as to the future of the "International pool" or Joint Hide Committee, whose operations have been at standstill. Russia is credited with having bought upwards of 250,000 hides a while back, although the last 100,000 were cancelled as being too light. It is reported that these hides, mostly municipal kill, are being



Furnished with heating units for gas or electricity.

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Check the advantages of the "BOSS" Rotary Meat Loaf Oven against any other oven on the market. Check material, workmanship, insulation, burners, capacity, economy. Check your requirements . . . then write for illustrated literature giving specifications and capacities of the "BOSS" line of ovens. You'll be convinced.

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TRUCKS
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LONGER!**

**More Ford Trucks in Use
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turned back to Argentine hide processors.

CALF AND KIPSKINS.—Short supplies of calf and kipskins in all markets are expected to hold these at full ceiling prices, as previously quoted.

SHEEPSKINS.—Strong demand for packer shearlings at full ceiling; about a dozen cars were reported this week, No. 1's at \$2.15, No. 2's \$1.90, and No. 3's \$1.00. Packed skins scarce and quotable \$7.75@\$8.00 per doz. packer production. Packer wool pelts are through for the season, with last sales in a small way credited at \$4.00@\$4.10 per cwt. liveweight basis. Spring lamb sales are credited at \$2.85 each, or better, up to \$3.00 being credited for special selection; mutton buyers are active. Kill is down sharply this week, due to general tendency to hold back.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 15, 1946, were 4,980,000 lbs.; previous week 6,882,000 lbs.; same week last year 6,945,000 lbs.; January 1 to date 181,182,000 lbs.; a year earlier, 186,213,000 lbs.

Shipments of hides from Chicago for week ended June 15, 1946, were 4,434,000 lbs.; previous week 4,318,000 lbs.; same week last year 4,226,000 lbs.; January 1 to date 101,881,000 lbs., compared with 106,498,000 lbs. same time last year.

WEEK'S CLOSING MARKETS

Spring Pig Crop Up

(Continued from page 13.)

average and the feed supply situation was rather difficult. No consideration was given to possible deviations from intentions that might result from changes in the situation if price ceilings on hogs and products were removed and packer subsidies were ended on June 30. If the number of sows that farrow is about as here indicated, and the number of pigs saved per litter should be about equal to the 10-year average, the 1946 fall pig crop would be about 29,000,000 head—a reduction from last year of 17 per cent, and the smallest fall crop since 1938.

Hogs on Farms: The estimated number of hogs over six months old, including brood sows, on June 1, this year, was 22,959,000 head, a decrease of about 2,600,000 head, or 10 per cent, from a year earlier. This number is also about 10 per cent below the 10-year average, and the smallest June 1 number since 1938.

MAY BUFFALO LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Receipts	55,903	12,263	8,974	29,561
Shipments	46,190	6,606	5,271	19,660
Local slaughter	9,575	5,714	3,684	10,318

FRIDAY'S CLOSING

Provisions

Hog marketings continue to shrink and are running about the lightest on record. Trade in provisions is nearing a standstill and no improvement is expected until after the fate of OPA and livestock and meat controls is decided. Quotations are mostly nominal.

Cottonseed Oil

The market was quiet, with no sales. Spot 14.31n; July, September, October and December 14.31b.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 14, '46	Prev. week	Cor. week 1945
Hvy. nat. stra.	@15 1/2	@15 1/2	\$15
Hvy. Tex. stra.	@14 1/2	@14 1/2	\$15
Hvy. butt			
brad'd stra...	@14 1/2	@14 1/2	\$15
Hvy. Col. stra.	@14	@14	\$14
Ex-light Tex.			
stra.....	@15	@15	\$15
Brad'd cows...	@14 1/2	@14 1/2	\$14
Hvy. nat. cows.	@15 1/2	@15 1/2	\$15
Lt. nat. cows.	@12 1/2	@12 1/2	\$12
Nat. bulls....	@12	@12	\$12
Brad'd bulls...	@11	@11	\$11
Calfskins.....	23% 27	23% 27	23% 27
Kips, nat.	@20	@20	\$20
Kips, brad'd...	@17 1/2	@17 1/2	\$17 1/2
Slunks, reg.	@11.10	@11.10	\$11.10
Slunks, hrs....	@55	@55	\$55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	@15	\$15
Brad'd all-wts...	@14	@14	\$14
Nat. bulls....	@11 1/2	@11 1/2	\$11 1/2
Brad'd bulls...	@10 1/2	@10 1/2	\$10 1/2
Calfskins.....	20% 23	20% 23	20% 23
Kips, nat.	@18	@18	\$18
Slunks, reg.	@1.10	@1.10	\$1.10
Slunks, hrs....	@55	@55	\$55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. stra.....	@15	@15	\$15
Hvy. cows....	@15	@15	\$15
Buffs.....	@15	@15	\$15
Extremes.....	@15	@15	\$15
Bulls.....	@11 1/2	@11 1/2	\$11 1/2
Calfskins.....	16 @18 18 @18 18 @18 16 @18	16 @18 18 @18 18 @18 16 @18	16 @18 18 @18 18 @18 16 @18
Kips.....	@18	@18	\$18
Horsehides....	6.50@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs..	@2.15	@2.15	2.00@2.1
Dry pelts.....	25 @26	24 1/2 @25 1/2	23 1/2 @24 1/2

FROZEN FOODS BY MAIL

A new wrinkle in the frozen foods business is gaining ground in Chicago as tenants in apartment houses are signing up to buy frozen foods through the mail. The innovation was introduced by the Cliff Dwellers Frosty Food Service which now makes weekly deliveries of frozen foods to eight Chicago and suburban buildings and has agreements pending for 150 more.

The company is planning expansion and already has contracts for business in New York city, Los Angeles and San Francisco.

Standardize the better appearance of your products with easier-to-use, better-quality
"FORM-BEST" STOCKINETTES
and
"PIN-TITE" SHROUD CLOTHS

Our conscientious service assures a continuous, dependable supply.

Cincinnati
COTTON PRODUCTS CO.

CINCINNATI 14,
OHIO

Meat Processing Off

(Continued from page 37.)

sharply in recent months, although hog slaughter is relatively small. The May production total of 56,281,000 lbs. was only slightly smaller than the all-time high of 57,126,000 lbs. sliced in August, 1944. Output a month earlier was 54,608,000 lbs. while in May, 1945 production was only 29,495,000 lbs.

Current figures on the volume of bacon sliced indicate that this item has reached a new high insofar as civilian consumption is concerned since the earlier record reflects some military use.

Output of loaves in May was 20,650,000 lbs., compared with 19,311,000 lbs. in April and 20,688,000 lbs. in May last year.

BOARD ORDERS END TO LARD FUTURES TRADE

Trading in lard futures on the Chicago Board of Trade was suspended indefinitely June 18 by order of the board of directors. The acute shortage of lard, and the fact that the government is securing the bulk of production, has made it almost impossible to conduct normal trading in the futures market. The board cited these facts in arriving at its decision to suspend trading in all contracts.

Except for an occasional sale in recent months, there has been little or no activity in the lard futures market. Firm ceiling bids of \$14.05 have been tendered almost daily without attracting any selling orders, due to the extreme scarcity of the product. At the time the board ordered trading halted the only open interest was 50,000 lbs. of July lard.

The board's order to close contracts stated that they should be settled without delivery of product and by payment of the price on the board at the time of closing.

CHICAGO PROVISION STOCKS

New declines were registered in lard stocks during the first half of June with mid-month holdings totaling 2,944,764 lbs., compared with 3,625,346 lbs. at the close of last month and 7,447,360 lbs. at mid-June a year ago. Stocks of bellies, on the other hand, increased from 2,143,498 lbs. at the end of May to 2,681,025 lbs. at the middle of this month and compared with 5,946,100 lbs. during the corresponding period a year earlier.

	June 14, '45, lbs.	May 31, '45, lbs.	June 14, '45, lbs.
P.S. lard (a)	1,377,989	2,202,706	1,065,734
P.S. lard (b)			
Other lard	2,944,764	3,625,346	7,447,360
Total lard	4,322,753	5,828,052	8,488,094
D.S. cl. bellies (contract)	28,000	40,000	...
D.S. cl. bellies (other)	2,681,025	2,143,498	5,946,100
Total D.S. cl. bellies	2,681,025	2,143,498	5,946,100
D.S. rib bellies
(a) Made since Oct. 1, 1945. (b) Made previous to Oct. 1, 1945.			



MELOWARD

NONFAT DRY MILK SOLIDS

Fit for a king's taste is this fine-quality sausage made with Meloward. For meat loaf and sausage that are prepared with Meloward have the added goodness and quality that salesmen are quick to recognize.

Unfortunately, the general dry milk shortage throughout the country is still acute, and we are therefore unable to fill the demand for Meloward. We appreciate your patience and are looking forward to the day when we shall have ample supplies to take care of everyone.

Remember these important points!

Meloward Nonfat Dry Milk Solids is a quality-controlled product that helps improve sausage color, texture and flavor; also promotes easier slicing because it acts as a mild binder. It contains complete milk protein, with its essential amino acids, plus other important milk nutrients—thus it adds to sausage food value.

Top-quality, fresh separated milk is selected for Meloward. Then it's dried by the roller process . . . carefully tested . . . specially heat-treated for exclusive use in sausage and meat loaf products. This special processing gives Meloward a higher degree of absorption—from 1 to 1.7 times its own weight in moisture. It helps you increase sausage yield; helps reduce shrinkage and other losses.

Industrial Food Products, KRAFT FOODS COMPANY. General Offices: 500 Peshtigo Court, Chicago 90, Illinois • New York • San Francisco • Atlanta • Minneapolis • Denison, Texas Branches in all principal cities.

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LIVESTOCK MARKETS

Weekly Review

ANOTHER SHARP DROP IN OUTPUT OF MEAT

Meat production under federal inspection for the week ended June 15 totaled 180,000,000 lbs., according to the USDA Meat Board. This production was 14 per cent below the 209,000,000 lbs. in the preceding week and 38 per cent below the 293,000,000 lbs. produced during the corresponding week of last year.

Slaughter of cattle under federal inspection was estimated at 109,000 head, 16 per cent below the 130,000 a week earlier; 56 per cent below the 249,000 a year ago, and 51 per cent below 1944. Beef production was calculated at 59,000,000 lbs., 11,000,000 lbs. below last week and 74,000,000 lbs. below the 133,000,000 lbs. a year ago.

Calf slaughter was estimated at 74,000 head, 17 per cent below the 89,000 last week, 36 per cent below the 116,000 last year, and 45 per cent below 1944. The output of inspected veal was 7,200,000 lbs., compared with 8,200,000 lbs. last week, and 12,600,000 lbs. during the corresponding week last year.

The number of sheep and lambs slaughtered for the week was estimated at 346,000 head, 6 per cent above the 326,000 for the preceding week, 20 per cent below the 432,000 for the same period last year, and 8 per cent below 1944. Production of inspected lamb and mutton amounted to 13,000,000 lbs.

Hog slaughter was estimated at 662,000 head, 16 per cent below the 785,000 head slaughtered during the preceding week, 18 per cent below the 807,000 for the same week in 1945, and 53 per cent below 1944. The estimated production of pork was 101,000,000 lbs., which was 14 per cent below the 117,000,000 lbs. last week and 23 per cent below the 130,000,000 lbs. for the corresponding week last year.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during May, 1946, by stations compared with a month ago and with the five year average:

		Cattle	Calves	Hogs	Sheep and Lambs
New York, Newark, and Jersey City	54,665	34,235	197,876	125,639	
Baltimore & Phila.	18,058	1,629	100,502	6,060	
NORTH CENTRAL Cinci., Cleve., & Indip.	35,706	13,319	255,051	14,144	
Chicago, Elburn	52,482	22,163	372,551	56,005	
St. Paul-Wis. Milwauke	68,569	104,201	356,997	33,013	
St. Louis area	11,625	24,024	304,538	38,066	
Sicou City	22,834	505	110,608	18,946	
Omaha	38,105	1,491	175,711	39,881	
Kansas City	19,338	12,429	147,002	60,465	
Iowa & S. Mian ²	28,365	15,460	623,694	119,409	
SOUTHEAST ³	8,061	8,855	67,484	2,327	
S. CENT.					
WEST ⁴	16,416	6,927	191,491	285,309	
ROCKY MOUN- TAIN ⁵	17,067	694	61,734	33,581	
PACIFIC ⁶	66,555	14,580	105,460	248,353	
Grand total—					
May	676,415	402,271	4,149,005	1,373,744	
Grand total—					
Apr.	714,860	445,049	3,857,972	1,735,882	
Av. May 5-yr. (1941-45)	920,416	472,050	4,743,615	1,638,251	

Other animals slaughtered during May 1946: Horses, 11,724; Goats, 2,459; May 1945: Horses, 6,779; Goats, 1,026. Percentages based on corresponding period of 1945, April 1946, and 5-yr. average.

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis Nat'l Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Marion, City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., and Fort Worth, Tex. ⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

FRENCH LIVESTOCK NUMBERS

Recently released official French livestock statistics as of autumn 1945 show the following increases by classes over estimates for a year earlier: Cattle, 2 per cent; cows, 1 per cent; hogs, 8 per cent; and sheep, 5 per cent.

Kansas City Stockyards

Using DDT Cattle Spray

A cattle spraying service is now available at the Kansas City, Mo., stockyards, which, if fully utilized and followed up with spraying on the farm, can mean the addition of many thousands of pounds of beef gains on cattle, it is claimed.

In the spring and summer months, a DDT spray for the control of flies and lice, which annoy cattle and tend to hold down weight gains, will be available to farmers before the cattle leave the yards. The permanent spray equipment recently installed at the yards includes five high pressure sprayers, each equipped with a 400-gallon storage tank. Spray pipes have been installed both above and below the pen so that all parts of the animal receive the treatment. In the fall, derris powder will be added in order to eliminate grubs and lice.

J. C. Cash, president of the Kansas City Stock Yards Co., said that this is the first time such complete spraying service had been furnished at any public market. The packer and stockyard administration of the Department of Agriculture has approved a service charge of 15c per head, with a maximum of \$6 per carload for spraying cattle.

SHORT SUPPLY OF INDIA

PEPPER HIGH IN PRICE

The 1945-46 pepper crop in India is estimated at 33,800,000 lbs., compared with a 1944-45 crop of 34,900,000 lbs. The crop this year is reported to be far short of demand. Pepper prices in India have increased steadily since the first of the year. As of April 26, they were 20c per lb. for Alleppey and 21c per lb. for Tellicherry, f.o.b. Cochin.



KENNETT-MURRAY
Livestock Buying Service

THE KEY TO SATISFACTION

Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Order Buyer of Live Stock
L. H. McMURRAY
INDIANAPOLIS, INDIANA

Central
LIVESTOCK ORDER BUYING CO.
South St. Paul, Minn.
West Fargo, N.D. Billings, Mont.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on June 20, 1946, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:						
120-140 lbs.	\$14.25-14.85	\$14.80 only	\$.....	\$.....	\$.....	\$.....
140-160 lbs.	14.50-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only	14.60 only
160-180 lbs.	14.85 only	14.80 only	14.85 only	14.50-14.55	14.60 only	14.60 only
180-200 lbs.	14.85 only	14.80 only	14.85 only	14.50 only	14.60 only	14.60 only
200-220 lbs.	14.85 only	14.80 only	14.85 only	14.50 only	14.60 only	14.60 only
220-240 lbs.	14.85 only	14.80 only	14.85 only	14.50 only	14.60 only	14.60 only
240-270 lbs.	14.85 only	14.80 only	14.85 only	14.50 only	14.60 only	14.60 only
270-300 lbs.	14.85 only	14.80 only	14.85 only	14.50 only	14.60 only	14.60 only
300-330 lbs.	14.85 only	14.80 only	14.85 only	14.50 only	14.60 only	14.60 only
330-360 lbs.	14.85 only	14.80 only	14.85 only	14.50 only	14.60 only	14.60 only
Medium:						
160-220 lbs.	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60	

PIGS:

Good and Choice:						
270-300 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only	
300-330 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only	
330-360 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only	
360-400 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only	
Good:						
400-450 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only	
450-550 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only	
Medium:						
450-550 lbs.	11.50-13.50	13.25-14.05	13.25-13.75	13.60-13.80	13.60-13.85	
PIGS (SLTR.):						
Medium to Choice:						
90-120 lbs.	12.00-14.85					

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:						
700-900 lbs.	17.25-18.00	17.00-17.75	17.25-17.65	17.00-17.65	16.75-17.70	
900-1100 lbs.	17.75-18.00	17.25-17.90	17.50-17.65	17.25-17.65	17.00-17.70	
1100-1300 lbs.	17.75-18.00	17.50-17.90	17.50-17.65	17.50-17.65	17.00-17.70	
1300-1500 lbs.	17.75-18.00	17.50-17.90	17.50-17.65	17.50-17.65	17.00-17.70	

STEERS, Good:						
700-900 lbs.	16.50-17.25	16.00-17.00	16.25-17.25	16.00-17.25	15.00-17.00	
900-1100 lbs.	17.00-17.75	16.25-17.25	16.50-17.50	16.25-17.25	15.25-17.00	
1100-1300 lbs.	17.00-17.75	16.50-17.50	16.75-17.50	16.50-17.50	15.25-17.00	
1300-1500 lbs.	17.00-17.75	16.50-17.50	16.75-17.50	16.50-17.50	15.25-17.00	

STEERS, Medium:						
700-1100 lbs.	14.50-17.00	13.50-16.25	18.75-16.50	15.50-15.75	12.25-15.25	
1100-1300 lbs.	15.50-17.00	14.00-16.50	14.25-15.75	12.50-15.25	

STEERS, Common:						
700-1100 lbs.	13.00-15.50	11.75-13.50	11.75-14.00	12.00-13.50	10.75-12.50	

HEIFERS, Choice:						
600-800 lbs.	17.50-18.00	16.75-17.60	17.00-17.65	17.00-17.50	16.25-17.50	
800-1000 lbs.	17.75-18.00	17.00-17.75	17.25-17.65	17.25-17.65	16.50-17.70	

HEIFERS, Good:						
600-800 lbs.	16.50-17.50	15.50-16.75	15.50-17.25	15.50-17.00	14.25-16.50	
800-1000 lbs.	17.00-17.75	16.00-17.00	16.00-17.25	15.75-17.25	14.25-16.50	

HEIFERS, Medium:						
500-900 lbs.	14.00-16.50	12.75-16.00	12.25-15.50	12.00-15.25	11.75-14.25	

HEIFERS, Common:						
500-900 lbs.	12.00-14.00	11.50-12.75	10.75-12.00	11.00-12.00	9.75-11.75	

COWS, All Weights:						
Good	14.75-15.50	12.75-14.75	13.25-15.00	12.75-14.50	12.75-14.75	
Medium	13.00-14.75	11.00-12.75	11.75-13.25	11.00-12.75	10.50-12.75	
Cutter & com....	8.00-13.00	8.00-11.00	7.75-11.75	8.00-11.00	8.00-10.50	
Canner	7.00-8.25	7.00-8.00	6.75-7.75	6.00-8.00	6.50-8.00	

BULLS, (Ygns. Excl.) All Weights:						
Beef, good	15.00-16.00	13.50-14.75	13.75-14.50	13.85-14.25	13.25-14.75	
Sausage, good	14.00-15.00	12.75-13.50	13.25-13.75	12.75-14.00	12.25-13.25	
Sausage, med.	12.50-14.00	11.75-12.75	11.75-13.25	11.25-12.75	10.75-12.25	
Sausage, cut. & com....	10.00-12.50	9.25-11.75	9.25-11.75	9.00-11.25	8.75-10.75	

VEALERS:						
Good & choice...	15.00-17.25	18.50-17.90	18.00-15.50	14.50-17.50	14.50-17.00	
Com. & med.	10.00-15.00	9.75-13.50	9.50-13.00	9.50-14.50	10.50-14.50	
Cull	8.00-10.00	7.00-9.75	8.00-9.50	7.00-9.50	7.00-10.50	

CALVES:						
Good & choice...	14.50-16.00	13.00-16.00	12.50-15.00	14.00-17.00	
Com. & med.	10.50-14.50	9.50-13.00	9.50-12.50	9.50-14.00	
Cull	8.50-10.50	7.00-9.50	8.00-9.50	7.00-9.50	

LAMBS (Shorn):

Good & choice...	15.75-16.75	14.50-15.50	14.25-15.75	13.50-14.00	14.50-15.25	
Med. & good....	13.00-15.25	12.75-14.25	12.75-14.25	12.25-13.25	12.50-14.25	
Common	10.75-12.75	11.00-12.00	10.50-12.50	10.50-12.00	10.00-12.25	

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock of animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs of Good and Choice grades and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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SLAUGHTER REPORTS

- Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended June 15, 1946.

CATTLE

Week ended	Prev. week	Cor. week
June 15	1945	1945
Chicago	460	2,177
Kansas City	3,502	2,681
Omaha	4,268	5,581
East St. Louis	1,384	1,647
St. Joseph	1,399	2,062
Sioux City	795	2,782
Wichita*	755	574
Philadelphia	3,288	2,714
Indianapolis	753	518
New York & Jersey City	10,779	11,842
Oklahoma City	1,280	1,236
Cincinnati	3,359	4,827
Denver	2,106	2,980
St. Paul	3,804	6,543
Milwaukee	1,534	1,674
Total	39,586	49,307

*Cattle and calves.

HOGS

Chicago	60,224	77,925	76,681
Kansas City	21,976	27,335	36,589
Omaha	32,649	36,451	35,566
East St. Louis	30,117	45,408	63,426
St. Joseph	12,188	17,175	16,836
Sioux City	23,081	27,807	41,906
Wichita	1,928	2,674	3,547
Philadelphia	7,800	10,831	10,624
Indianapolis	11,636	15,316	20,994
New York & Jersey City	30,494	40,110	42,360
Oklahoma City	3,935	5,620	7,039
Cincinnati	9,701	12,955	11,756
Denver	8,784	11,124	9,966
St. Paul	6,475	17,136	12,260
Milwaukee	2,547	3,109	4,172
Total	267,671	351,365	366,241

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	5,408	1,139	5,828
Kansas City	27,641	10,422	31,809
Omaha	17,921	12,757	28,420
East St. Louis	15,748	4,897	15,181
St. Joseph	11,908	10,907	12,638
Sioux City	7,512	8,571	9,846
Wichita	5,716	5,853	6,745
Philadelphia	4,075	4,640	2,815
Indianapolis	1,459	1,454	2,008
New York & Jersey City	32,700	31,468	45,811
Oklahoma City	12,629	11,889	7,788
Cincinnati	1,987	1,866	1,204
Denver	3,310	3,306	5,831
St. Paul	1,830	1,806	2,874
Milwaukee	293	184	1,208
Total	150,287	118,145	180,204

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 17, 1946:

CATTLE:

Steers, gd. & ch.	\$ 18.60
Cows, com. & med.	10.00@14.60
Cows, can. & cut.	9.90@10.00
Bulls, com. & gd.	15.00@15.50

CALVES:

Vealers, med. to ch.	\$ 18.60
Calfes, com. & med.	13.50@14.50

HOGS:

Gd. & ch.	\$15.30
-----------	---------

LAMBS:

Gd. & ch.	\$20.00@21.00
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Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended June 15, 1946:

Cattle Calves Hogs* Sheep	
Salable ... 548 1,359 106 528	
Total (incl. directs) .. 4,430 7,807 16,639 24,287	

Previous week:

Salable .. 701 489 216 981	
----------------------------	--

Total (incl. directs) .. 5,973 9,813 17,167 26,844	
--	--

*Includes hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., June 20.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the week.

Hogs, good to choice:

100-120 lb.	\$13.75@14.60
120-140 lb.	14.20@14.60
140-200 lb.	14.20@14.60
240-330 lb.	14.20@14.60
330-360 lb.	14.20@14.60

Receipts of hogs at Corn Belt markets, for the week ended June 20, were as follows.

Market	This week	Same day last wk
Chicago	20,500	23,800
June 14	17,000	21,000
June 15	21,000	21,700
June 17	21,000	23,000
June 18	17,000	24,000
June 19	18,000	23,000
June 20	7,500	27,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended June 15 were reported to be as follows:

AT 20 MARKETS,			
WEEK ENDED:	Cattle	Hogs	Sheep
June 15	191,000	254,000	300,000
June 16	214,000	313,000	327,000
1945	267,000	380,000	379,000
1944	231,000	360,000	424,000
1943	161,000	352,000	188,000

AT 11 MARKETS,			
WEEK ENDED:	Hogs		
June 15		208,000	
June 16		251,000	
1945		203,000	
1944		321,000	
1943		477,000	

AT 7 MARKETS,			
WEEK ENDED:	Cattle	Hogs	Sheep
June 15	128,000	174,000	152,000
June 16	150,000	212,000	160,000
1945	197,000	230,000	196,000
1944	162,000	459,000	262,000
1943	116,000	406,000	121,000

STOCKERS AND FEEDERS			
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Stocker and feeder shipments received in eight Corn-Belt states* in May, 1946.

Month	Cattle	Calves	May, 1946
May	79,392	72,388	
Direct	26,297	31,077	
Total, May	105,689	100,465	
Jan.-May, 1946	500,026	331,837	
Stockyards	29,833	44,696	
Direct	26,437	32,119	
Total, May	56,270	96,806	
Jan.-May, 1946	469,705	500,406	

*Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockyards and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards before stopping for food, water and rest.

ECT

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 15, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,181 hogs; Swift, 75 hogs; Wilson, 1,115 hogs; Agar, 1,228 hogs; Simpson, 4,691 hogs; Others, 11,368 hogs.

Total: 460 cattle; 1,165 calves; 19,958 hogs; 5,408 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	409	210	324	4,275
Cudahy	237	256	242	4,996
Swift	181	380	256	7,539
Wilson	45	9	210	...
Others	8,346	1,158	1,852	10,571
Total	9,598	2,013	2,884	27,381

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	550	3,094	1,938
Cudahy	604	2,293	2,082
Swift	780	1,500	1,832
Wilson	88	1,971	...
Independent	878
Others	7,353
Total	8,788	cattle and calves;	17,090 hogs and 5,922 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	35	321	1,000	1,976
Swift	101	628	779	2,844
Hunter	35	...	1,048	...
Krey	444	...
Hill	333	...
Lafayette	60	...
Siebold	6	...
Others	1,513	476	1,887	1,638
Shipper	4,154	4,932	9,059	1,189
Total	5,838	6,357	15,241	7,647

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	43	50	3,011	6,048
Armour	53	221	2,683	1,690
Others	2,640	549	1,593	2,508
Total	2,736	820	7,297	10,246

Hogs
206,000
251,000
268,000
521,000
477,000

Not including 40 cattle, 37 calves, 6,783 hogs and 4,261 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	597	13	5,962	1,702
Armour	118	6	5,588	303
Swift	88	17	3,514	140
Others	950
Shipper	10,968	11	8,481	8,920
Total	21,721	47	23,740	6,097

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	84	153	1,231	5,776
Guggenheim	104
Dunham
Ostertag	30	...	66	...
Dodd	547	...
Flower	25	...	84	...
Others	2,167	...	1,386	241
Total	2,419	155	3,314	6,017

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	128	328	208	1,155
Wilson	101	406	192	842
Others	218	12	369	...
Total	447	756	769	1,997

Not including 77 cattle, 3,116 hogs and 10,632 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	443	...
Lakin	6	...	2,846	...
Lorey	305	...
Meyer	9	...	1,582	...
Schlaeffer	66	176	85	...
Sechrist	35	...	2,055	...
Others	854	810	865	1,326
Total	970	986	7,673	2,454

Not including 2,366 cattle and 1,467 hogs bought direct.

PACIFIC COAST LIVESTOCK

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	142	971	184	45,965
Swift	161	76	117	45,746
Blue	32	...
Bonnet	255	91	32	...
City	710	10	9	...
Rosenthal	339	64	...	2,149
Total	1,707	1,212	342	94,860

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	14	63	2,151	1,570
Swift	4	6	3,034	1,137
Cudahy	117	...	1,997	69
Others	1,281	138	1,182	535
Total	1,416	207	8,304	3,311

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	810	1,220	5,596	659
Bartusch	572
Cudahy	448	1,782	...	519
Rifkin	706	253
Superior	784
Swift	489	1,826	8,270	652
Others	3,315	1,638	7,061	1,355
Total	7,119	6,719	20,936	3,185

TOTAL PACKER PURCHASES

	Cattle	Calves	Hogs	Sheep
Week ended	1,094	308	7,410	2,550
June 15	497	172	3,606	232
June 17	7,707	622	5,186	7,944
June 18	3,339	560	6,593	2,590
June 19	5,773	308	4,552	2,439
June 20	4,500	500	5,000	1,000

*Wk. ago far, 21,319 1,990 21,331 18,973

Wk. ago, 22,532 2,351 36,004 6,732

1945 39,949 8,782 45,452 13,841

1944 43,038 8,796 103,672 25,641

*Including 322 cattle, 181 calves, 11,628 hogs and 6,564 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 14	2,079	104	752	416
June 15	62	...	147	4
June 17	5,783	319	279	1,787
June 18	3,084	310	837	750
June 19	4,455	201	650	673
June 20	3,600	200	500	200

Wk. ago far, 16,822 1,080 2,266 3,410

Wk. ago, 19,566 1,063 3,792 3,760

1945 17,946 816 4,171 674

1944 17,869 454 8,064 1,350

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, June 20, 1946:

	Week ended	Prev. week
Packers' purch.	5,898	16,028
Shippers' purch.	8,165	4,772

Total 12,063 20,800

1946 1945

Cattle 77,629 129,790

Calves 7,583 12,703

Hogs 133,798 182,817

Sheep 36,461 97,293

1946 1945

Cattle 63,304 58,332

Hogs 13,788 17,408

Sheep 12,001 4,360

JUNE RECEIPTS

1946 1945

Cattle 77,629 129,790

Calves 7,583 12,703

Hogs 133,798 182,817

Sheep 36,461 97,293

1946 1945

Cattle 63,304 58,332

Hogs 13,788 17,408

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Sheep 12,001 4,360

Cattle 77,629 129,790

Calves 7,583 12,703

Hogs 133,798 182,817

Sheep 36,461 97,293

Cattle 63,304 58,332

Hogs 13,788 17,408

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

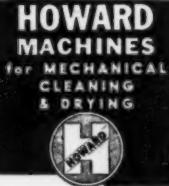
WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending June 15, 1946.....	2,813	504	166
	Week previous	4,208	734	424
	Same week year ago.....	4,088	1,627	1,320
COWS, carcass	Week ending June 15, 1946.....	876	1,611	223
	Week previous	366	1,645	259
	Same week year ago.....	856	1,630	457
BULLS, carcass	Week ending June 15, 1946.....	117	8	1
	Week previous	21	1	35
	Same week year ago.....	351	7	106
VEAL, carcass	Week ending June 15, 1946.....	2,433	472	186
	Week previous	5,570	401	182
	Same week year ago.....	6,211	879	353
LAMB, carcass	Week ending June 15, 1946.....	19,147	5,250	4,251
	Week previous	17,562	4,298	4,377
	Same week year ago.....	27,342	10,285	14,813
MUTTON, carcass	Week ending June 15, 1946.....	3,241	585	485
	Week previous	3,263	223	48
	Same week year ago.....	3,740	679	1,686
PORK CUTS, lbs.	Week ending June 15, 1946.....	771,920	260,440	93,689
	Week previous	1,145,737	379,930	73,523
	Same week year ago.....	760,369	269,929	53,165
BEEF CUTS, lbs.	Week ending June 15, 1946.....	969,281
	Week previous	173,787
	Same week year ago.....	311,263

LOCAL SLAUGHTERS

CATTLE, head	Week ending June 15, 1946.....	10,871	3,288	...
	Week previous	11,342	2,714	...
	Same week year ago.....	12,244	2,837	...
CALVES, head	Week ending June 15, 1946.....	8,196	2,268	...
	Week previous	8,730	2,189	...
	Same week year ago.....	9,756	1,689	...
HOGS, head	Week ending June 15, 1946.....	30,494	7,800	...
	Week previous	40,110	10,831	...
	Same week year ago.....	42,681	10,624	...
SHEEP, head	Week ending June 15, 1946.....	32,700	4,075	...
	Week previous	31,468	4,640	...
	Same week year ago.....	44,718	2,813	...

Country dressed product at New York totaled 1,582 veal, no hogs and 300 lambs. Previous week 2,031 veal, no hogs and 283 lambs in addition to that shown above.



HOWARD MACHINES
for MECHANICAL
CLEANING
& DRYING

• FOR PACKING PLANT
EQUIPMENT . . .
• CANNED FOODS BEFORE AND
AFTER COOKING
• Howard Machines save money on pack-
ing house cleaning problems.
• Satisfy Federal Inspection.
• Write for detailed information.

HOWARD ENGINEERING & MFG. CO.
2245½ BUCK ST. CINCINNATI 14, OHIO

Wilmington Provision Company
Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

BUSINESS OPPORTUNITIES

West Coast Packinghouse

FOR SALE: Excellent location, near major stock yards, feed mill and feed lots adjacent to plant. A-1 condition, equipped for complete processing. Sausage kitchen can produce 45,000 to 50,000 pounds a week. Modern rendering and cooking equipment recently installed. 40 hour plant capacity. 1,000 cattle, 4,000 sheep, 1,500 hogs. FS-177, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Client wishes to establish a kosher sausage and meat specialty business. Has suitable building in New York City and necessary capital to fully finance all equipment and supplies. Seeks experienced man to organize and operate enterprise. No investment sought. Give full details of experience. Reference required. Nathan Suedler, Attorney, 225 Broadway, New York 7, N. Y.

FOR SALE: Dry rendering plant in good working condition: 5-14 melter; Mitts & Merrill shredder; Anderson expeller; Jay-Bee hammer mill; 40 H.P. Ridgway engine; Keeler boiler. Building 26x60, on farm of 87 acres. Everything in good condition. Running water and electricity. Possession at once. P. A. Vogt, R. D. #24, Danville, Pa.

FOR SALE: State inspected, central Pennsylvania abattoir and meat processing plant, now in profitable operation. Capacity, 200 cattle, 500 hogs weekly. Price and terms upon application to Dauphin Deposit Trust Co., Executor, Harrisburg, Pa.

BUSINESS OPPORTUNITIES

Modern plant for sale in western Nebraska, long established. All killing equipment new, capacity 200 cattle and 400 hogs weekly. Sausage kitchen. Over 1,000 new lockers. This is not a B.A.I. plant. Situated on 25 acres of ground. Very nice feed lot and includes a lovely home. This plant is ideal for expansion. Curiosity seekers not solicited. Priced very low for quick sale. Phil Hanover, Inc., 1817 Baltimore Ave., Kansas City 8, Mo.

FOR SALE: Packing house located in central Kentucky, with cooler which has a capacity of 30 cattle, full track equipment and concrete waiting pens etc. It would be possible to handle 100 head of cattle per week with this setup. This plant has a grade A rating with the state board of health. \$65,000 will handle this deal. Phone or write, Ralph B. Hayes, Ph. 190 or 614-W, Cynthiana, Ky.

CASINGS

As a regular importer of large quantities of casings, I am interested in salted and dried beef rounds and salted hog casings for export.

Jean Martin Egli

Wil/St. Gallen Switzerland
Cablegram, CASING, WILSTGALL

See Page 55 Opposite for Additional Classified Ads

WEEKLY INSPECTED SLAUGHTER

New low levels for the season were reached on most classes of livestock at 32 centers. The only class killed in larger volume than a week earlier was sheep and lambs, but all totals were sharply under those of a year earlier. Federally inspected kill for the week ended June 15:

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC	10,779	8,196	30,494	32,700
New York, Newark, Jersey City	3,435	267	15,195	2,180
Baltimore, Philadelphia				

	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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	Cattle	Calves	Hogs	Sheep
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POSITION WANTED

POSITION WANTED with progressive medium or small packer anywhere. 20 years' experience, principally rail stock, in packing house, branches and local supply. Know eastern markets thoroughly. Handle boning, cutting, sales and distribution. Medical record. Write W-194, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL SUPERINTENDENT: Practical, all-around plant operating experience, whether beef or hog, small stock, killing, cutting, rendering, processing, sausage manufacturing, etc. Can handle labor and get results. Varied experience in both large and small plants as superintendent. W-191, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

QUALITY CONTROL INSPECTOR: Familiar with all packing house operations, processing, manufacturing, finished products. Wrapping, packaging, product handling. M.I.D. regulations, refrigeration control. W-192, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER OR SUPERINTENDENT: Over 25 years' experience in full production, sales, all killing and cast in both a large and medium plant. Successful in handling help. Fully acquainted with Federal inspection and government regulations. Excellent references. W-196, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MAN: Complete packinghouse line. Well acquainted jobbers and retailers, metropolitan New York area. Available immediately. Excellent references. W-191, THE NATIONAL PROVISIONER, 407 Lexington Ave., New York 22, N.Y.

SAUSAGE FOREMAN desires job with small packer, 34 years old, 13 years' experience. Good references. W-186, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

PLANT SUPERINTENDENT: Long established beef packer in Ohio has need for plant superintendent. Man required to have experience in maintenance of all plant equipment including ice machinery. Also must be able to handle all plant personnel. Position will not require purchase of livestock or sale of meat. Give full particulars in first letter and salary required. All inquiries held in strict confidence. W-172, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Glue Expert

Large company seeks experienced man to establish and operate glue plant abroad. Must have thorough knowledge of latest methods and equipment. Will require six months to one year out of state. Fine opportunity and good salary for right man. Give particulars, first letter. W-174, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

OFFICE MANAGER: Accountant for small modern packing plant in Indiana. Capable of assuming executive responsibilities. Must be able to take complete charge of all cost-accounting, pay-roll, government reports and all general office routine. Write in full detail past experiences, salary expected. W-164, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT to plant superintendent: A southern packer is opening for experienced pack operations man. Killing, cutting, curing, dry rendering and hog boiling. This is an excellent opportunity and a permanent position. Business established for years with U.S. inspection. All replies confidential. W-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CONTROLLER: Must have some knowledge of packinghouse operations. Graduate lawyer, accounting knowledge equal to C.P.A. standards. Good opportunity for right man. Company located north of Ohio River and south of Lake Erie. City over 100,000 population. W-183, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: General sausage foreman who can assume full responsibilities of making complete line of sausage products and handling labor. Good future for right man. Send references and experience in first letter. All replies kept confidential. W-173, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SECRETARY (Female): The president of an Eastern packing company is seeking the services of a capable assistant with executive ability. Give full particulars. W-175, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED: Manager for small slaughtering plant, killing hogs and cattle. Must be conversant with O.P.A. and subsidy regulations. Peters Sausage Co., 5454 W. Vernor Highway, Detroit 9, Mich.

CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15¢ each. "Positions wanted," special rate: minimum 20 words \$2.00, additional words 10¢ each.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

WANTED: Fully experienced packing house man for position of assistant export manager. Must fully understand packing house products and availability. Write fully. W-165, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Man who understands hotel and restaurant cuts, must be an A-1 boner. Good chances for rapid advancement. Finest firm connection on the Cleveland market. W-185, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LIVESTOCK BUYER: We are offering an opportunity to a well experienced livestock buyer. Should have some knowledge of packing house operations. Give age, experience and salary expected. W-189, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: To take charge of medium size packing plant, with progressive midwestern packer. Give age, education and experience, also salary expected. W-188, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FREE SERVICEMEN'S ADS

SAUSAGE PRODUCTION SUPERINTENDENT: Veteran, age 37, 22 years' experience, wants position in Chicago vicinity. Now employed in South. W-180, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MACHINERY & EQUIPMENT

FOR SALE

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller, 24x8 and 4x8 lard rolls; 1-Brechit 1000 lb. meat mixer; 1-4x12" mechanical cooker; 1-24" meat grinder; 1-22" Buffalo silent cutter; 1-Cressey #55 and 1-Victor #3 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

FOR SALE: Equipment for small sausage kitchen, complete. Ideal for locker plant, wholesale meat dealer or small packer. F-187, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Double jacket aluminum steam cooker, complete with trap and reducing valve, size 25-5. Hospital for Crippled Adults, Memphis, Tennessee.

WANTED

WANTED: To buy immediately several horizontal retorts 54" inside diameter and 5 or 10 feet long. Retorts to operate at 40 to 60° steam pressure and consist of S.M.B. code. Reply to W-193, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED TO BUY: Used cattle weighing scale, capacity 20,000 lbs. Must have registering beam. Nichol Packing Co., Inc., P. O. Box 354, Sheboygan, Wisconsin.

WANTED: Sausage stuffer 100#, motor driven. W-179, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED TO BUY: Two Anderson R-B expellers. Phoenix Tallow Co., Phoenix, Arizona.

WANTED: Refrigeration compressor 7½x7½ with motor. Must be in good condition. State age and price. W-184, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

FOR SALE: Brand new Beef and Small Stock Plant, on main line B & O railroad Chicago to New York. Good town North-Central Ohio. Good local cattle country. Entire plant and office constructed of yellow brick and tile, capacity 250 cattle and 200 calves and lambs per week; 3 good coolers. Refrigeration and all equipment new; 4 nearly new insulated delivery trucks; all rails in Beef cooler are regulation height, (112"). Plant is operating at near capacity and there are no O.P.A. or other suits pending, the records are clean. The plant and business will be sold as one and for cash only. Speculators and bargain hunters need not apply. F-168, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

each. Count address or box number as 8 words. Headline 75¢ extra. Listing advertisements 75¢ per line. Displayed: \$7.50 per inch. 10% discount for 3 insertions.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barlant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for our weekly bulletins.

1-SAW, "All American Meat & Bone Saw," 1 HP, single phase, NEW.....\$ 322.00

1-SAW, "All American Meat & Bone Saw," 1 HP, single phase, excellent condition.....

1-HORIZ. RETORT, 42"x20", double door.....195.00

1-HORIZ. RETORT, Anco, 10"x32"x28" with 4 rotot trucks with swivel front wheels adjustable steel ramp.....275.00

2-PORTABLE PLATFORM SCALES.....350.00

1000# cap.65.00

3-BACON CURING BOXES, galv., wooden covers which may need repair, each.....11.00

5000-HOG GAMBRELS, NEW, std. 22", wood, ea.1.00

120-MEAT LOAF MOLDS, #8 Mepac, 10" x 3" wide, 4½" deep, each.....2.25

40-LOAF MOLDS, alum., 6x8" cap. 8½" x 2" each.....2.50

25-LARD MOLDS, 10x cap. NEW.....1.00

54x8".....1.00

1-GRINDER, #86 Enterprise, with knives and plates, Vee belt drive, 8-groove pulley reconditioned, guaranteed.....

1-GRINDER, #256 Buffalo, with 7½" HP motor, direct driven.....

1-SILENT CUTTER, Buffalo #32B, 7½" HP motor, automatic controls and switches.....415.00

1-SILENT CUTTER, Boss, belt driven, 75# capacity.....100.00

1-SILENT CUTTER, Buffalo #350, with unloader, complete with 30 HP motor, starter and motor for unloader.....1500.00

1-STUFFER, 200# old style, with compressor and 2 HP motor, fair condition.....185.00

1-MEAT MIXER, direct driven, 400# 2 HP.....300.00

1-ICE CRUSHER, Cressey, pulley driven.....100.00

2-SLICERS, BACON, U.S. #150B, recond.650.00

1-SLICER, U.S., with stacker & conveyor.....415.00

1-SMOKEHOUSE, Hildebrandt type, revolving, 16 stations, without motor.....500.00

1-KETTLE, S.J., 80-gal. stainless steel, NEW, never uncatted.....225.00

4-KETTLES, S.J., 60-gal. stainless steel, Green, NEW, never uncatted, each.....175.00

1-H. CASING CLEANER, Boss #158, direct driven, 1 HP.....300.00

3-COOKERS, 4x7 Oil Tank, Waste-Saving with 10 HP motors, crackling pins, ea.1000.00

1-COOKER, Albright-Nell, 7½" HP, a phase motor, direct driven, 24x60" Ld.600.00

1-COOKER, Albright-Nell, 3x7, 10 HP, a phase motor.....1050.00

2-HYDRAULIC PRESSES, 150-ton, with elec. pump and motors, one 8" and one 10" ram, reconditioned, guaranteed, ea.900.00

1-HYDRAULIC PRESS, Southwick, 1130 ton, with steam pump.....3125.00

1-BONE CRUSHER, Stedman, with 2 flywheels, belt driven, needs new set jaws costing \$108.00.....250.00

4-EXPELLERS, Anderson #21, belt driven, two tiered expeller, no motor.....1400.00

1-FILLING MACHINE, screw-type filling.....850.00

1-MOTOR, 15 HP, 1200 RPM D.C.70.00

1-AMMONIA COMPRESSOR, Fritch 3x3, 2-ton, with coil tubes, no motor.....190.00

1-AMMONIA COMPRESSOR, 6½x6½, Baker belt driven.....100.00

1-BOILER, 12 HP, horizontal, 100# press., Kewanee, about 15 yrs. old, with auto. coal stoker about 2 yrs. old.....350.00

1-HORIZ. TANKAGE DRYER, 5x16'.....Hamler, steam jacket heated at 175°F hydrostat, speed reduction and 50 HP A.C. motor.....1600.00

1-PULVERIZER, Bauer, 24", 30 HP motor.....450.00

Telephone, wire or write us if interested in any of the items above, or in any other equipment. We solicit your offerings of surplus and idle equipment as we have buyers for most types of equipment.

Barlant and Company

BROKERS—SALES AGENTS

1740 Greenleaf Avenue

CHICAGO 26, ILLINOIS

SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

Meat and Gravy

New York City Markets Commissioner Eugene G. Schulz, feasting on roast beef at a recent luncheon given by the New York State Association of Retail Meat Dealers, remarked: "This is the first time in a couple of weeks that I've had the opportunity of eating Grade A meat. Mrs. Schulz can only get chopped meat and sometimes I have found fish bones in it."



Food Manufacture, London, reports the following advertisement in a British newspaper: "Gentleman with lard wishes to meet lady with dried egg, with a view to matrimony and a cake."



Ben Kapp, buyer, broker and shipper of livestock at the Oklahoma City stockyards market, is a whiz at the fine art of barbecue. For the last 36 years he has been giving an annual barbecue for his associates, his employes and a few other guests at his nearby ranch. Kapp proves that it doesn't take expensive equipment for a good barbecue. His whole pit layout probably cost no more than two bits for equipment. The pit is a hole in the ground about 4 ft. deep and 10 ft. long. He builds the fire four days before a party and keeps it going. When the time comes for cooking the meat, there is a bed of coals about 2 ft. thick in the pit and red hot—and no smoke. He uses a panel of ranch wire fencing on which to place the meat and insists on cutting up all the meat and personally placing each piece on the screen and tending it until it is done to the right shade of brown.



Purse size meat ceiling price lists are available for consumers now at all New Jersey OPA price control boards and housewives are urged to use them to recognize black market prices.



A scientist who accompanied the Canadian Army on the famous musk-ox operation has recounted a strange story about the missing vitamins. The party was out just eight days on what was to be an 84-day adventure when the entire vitamin supply was lost. The expedition had taken 30,000 vitamin tablets for use in case of emergency, as regular food supplies were dropped by plane. An Eskimo dog, owned by one of the Far North's citizens, must have decided that the 30,000 vitamin pills were just what he needed, and he gulped down the entire lot at a single sitting. When last seen the dog was in fine shape, the scientist reported.



Hogs on the Southern Michigan Prison farm, Jackson, are not aware there is a bread shortage. The Way Baking Co., of Jackson, had more than seven tons of dough ready for the ovens one day recently when two motors burned out in the equipment that is used in baking. Since the dough would have spoiled quickly, it was decided to feed it to the hogs rather than let it go to waste.



Says Malcolm Macmillan, British M.P.: "There used to be people in London and Glasgow who would sniff at herring. Now they will eat it before they have properly sniffed it."

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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